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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat, Poultry, and Egg Products Inspection

2000

Report of
the Secretary
of Agriculture
to the
U.S. Congress

Preface

The Food Safety and Inspection Service (FSIS), a public health regulatory agency within the U.S. Department of Agriculture (USDA), is responsible for ensuring that the commercial supply of meat, poultry, and egg products in the United States is safe, wholesome, and accurately labeled, as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act.

This report summarizes FSIS initiatives and accomplishments, domestic and export inspection activities, and foreign program review and reinspection activities in FY 2000. Information about domestic and export inspection is presented on a fiscal year basis to coincide with the congressional budget process. Information on review of foreign inspection systems and import reinspection is presented on a calendar year basis, as required by law.

Section I of this report describes the organization and responsibilities of FSIS.

Section II describes FSIS' fiscal year (FY) 2000 (October 1, 1999, through September 30, 2000) initiatives and accomplishments to better protect the public health and improve the efficiency and effectiveness of the Federal inspection system.

Section III lists the enforcement actions that FSIS took during FY 2000.

Section IV gives a statistical summary of domestic and export inspection activities for FY 2000.

Section V provides a statistical summary of FSIS reviews of foreign inspection systems and import reinspection activities for calendar year 2000.

This annual report is submitted to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate as required by sections 301(c)(4) and 20(e) of the *Federal Meat Inspection Act*, as amended (21 U.S. Code 661 and 21 U.S. Code 620); sections 27 and 5(c)(4) of the *Poultry Products Inspection Act*, as amended (21 U.S. Code 470 and 21 U.S. Code 454); and section 26 of the *Egg Products Inspection Act*, as amended (21 U.S. Code 1054).

Questions about the report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

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I. Organization and Responsibilities of the Food Safety and Inspection Service

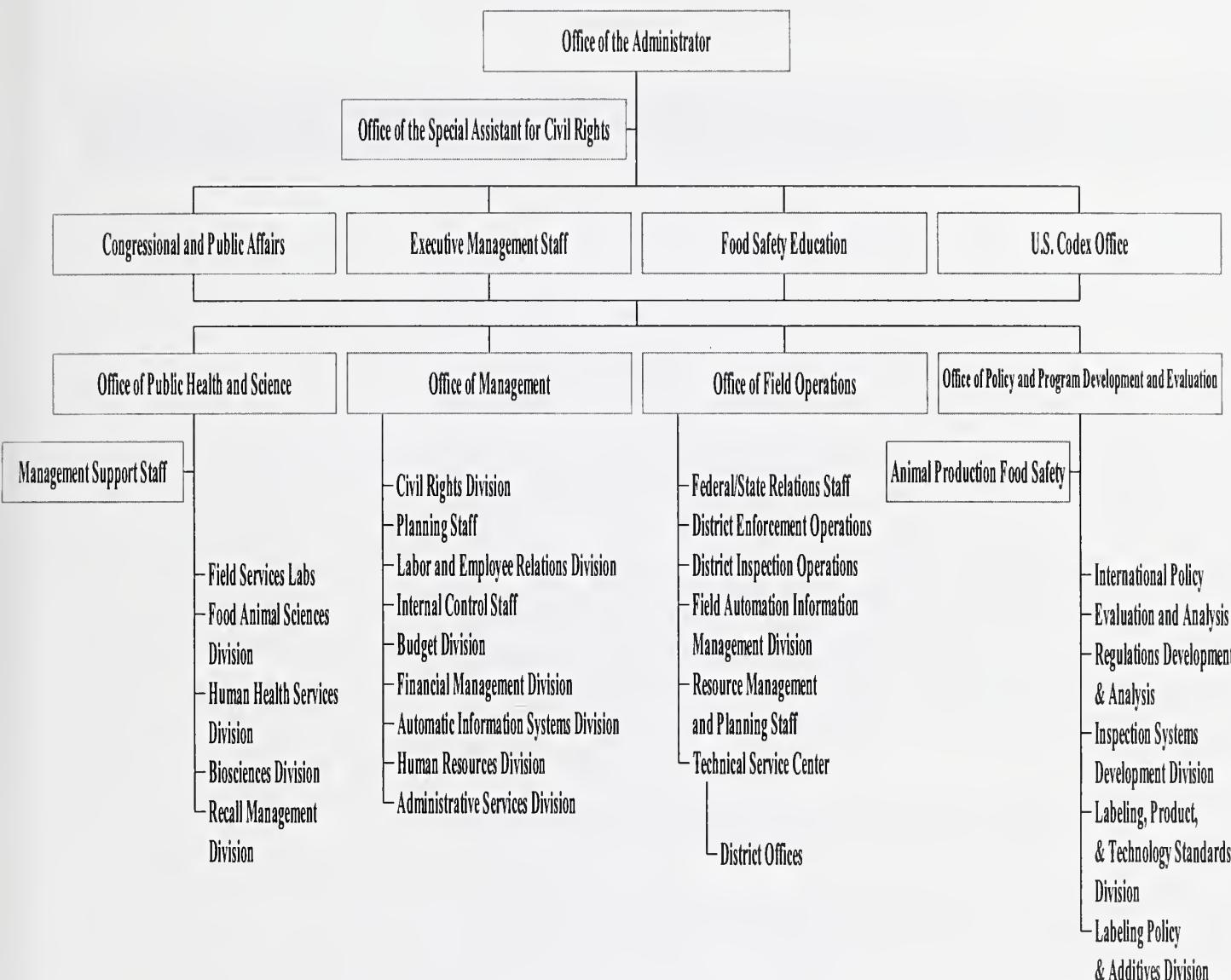
MISSION AND RESPONSIBILITIES

It is the mission of the Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) to ensure that meat, poultry, and egg products prepared for distribution in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled and packaged. FSIS administers and enforces the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), the Egg Products Inspection Act (EPIA), and the regulations that implement these laws. Oversight of the Agency is provided by the Under Secretary for Food Safety's Office of Food Safety.

Responsibilities of FSIS to ensure food safety include the following:

- Inspecting, before and after slaughter, poultry and meat animals intended for use as human food and inspecting processed meat and poultry products;
- Inspecting, before and after breaking, eggs intended for further processing and use in human food and egg products;
- Enhancing humane slaughter practices and ensuring consistent compliance and enforcement with the provisions of the Humane Methods of Slaughter Act;
- Setting food safety performance standards for food ingredients, additives and compounds used to prepare and package meat, poultry, and egg products; for meat and poultry labels; and for certain slaughter and processing activities, such as plant sanitation and thermal processing, that the industry must meet;
- Providing microbiological, pathological, chemical, and other scientific examinations of meat, poultry, and egg products for pathogens, disease, infection, extraneous materials, drug and other chemical residues, or other kinds of adulteration;

- Conducting emergency responses, including retention, detention, or voluntary recall of meat, poultry, or egg products containing chemical, microbial, or other adulterants;
- Conducting epidemiological investigations based on reports of foodborne health hazards and disease outbreaks;
- Developing and implementing cooperative strategies to prevent food safety health hazards associated with animal production practices;
- Reviewing and assessing the effectiveness of State inspection programs to ensure that standards at least equal to those under the Federal Acts are enforced;
- Evaluating Agency programs to assess their effectiveness and efficiency in ensuring the safety of meat, poultry, and egg products for both internal clients, such as program managers and the Administrator, and external clients, such as Congress and the public;
- Reviewing and assessing foreign inspection systems and facilities that export meat, poultry, and egg products to the United States to ensure that standards are equivalent to those in the United States; and reinspecting imported meat and poultry products at ports of entry and egg products at their destination or other locations;
- Monitoring allied industries to prevent uninspected, unwholesome, or mislabeled meat, poultry, and egg products from illegally entering channels of commerce;
- Providing public information to ensure the safe handling of meat, poultry, and egg products by food handlers; and
- Coordinating U.S. participation in the Codex Alimentarius Commission and informing the public of the sanitary and phytosanitary standard-setting activities of the Commission.

Exhibit 1-1**U.S. Department of Agriculture
Food Safety and Inspection Service**

II. Initiatives and Accomplishments

During fiscal year (FY) 2000, FSIS continued to make noteworthy progress with its farm-to-table food safety strategy. This strategy is designed to better protect the public's health by improving the safety of meat, poultry, and egg products at each stage in food production, processing, distribution, and marketing.

HAZARD ANALYSIS AND CRITICAL CONTROL POINTS SYSTEMS (HACCP)

In FY 2000, FSIS completed implementation of a new regulatory system for meat and poultry safety within the meat and poultry plants it regulates. The new, science-based system is improving food safety and making better use of Agency resources.

The Pathogen Reduction; Hazard Analysis and Critical Control Points (HACCP) Systems rule (1) requires that each plant develop and implement written standard operating procedures for sanitation to reduce the likelihood that harmful bacteria will contaminate the finished product; (2) requires regular microbial testing by slaughter establishments to verify the adequacy of their process controls for preventing and removing fecal contamination; (3) establishes pathogen reduction performance standards for *Salmonella* that slaughter plants and plants producing raw ground products have to meet; and (4) requires that all meat and poultry plants develop and implement HACCP systems to prevent food safety problems, by addressing microbial, chemical, and physical hazards reasonably likely to occur.

The rule contains four separate phases, or implementation dates, the last of which was completed by the end of FY 2000:

- 1) For all plants, the Sanitation Standard Operating Procedures (SSOP) requirements were implemented, effective January 27, 1997;
- 2) For large plants, those with 500 or more employees, the HACCP and *Salmonella* requirements were implemented, effective January 26, 1998;
- 3) For small plants, those with 10 or more employees but fewer than 500, the HACCP and *Salmonella* requirements were implemented, effective January 25, 1999; and

- 4) For very small plants, those with fewer than 10 employees or annual sales of less than \$2.5 million, the HACCP and *Salmonella* requirements were implemented, effective January 25, 2000.

Impact of Pathogen Reduction; HACCP Systems Final Rule

During FY 2000, FSIS moved forward with its multi-year effort to evaluate the overall impact of the PR/HACCP systems final rule. Through a contract awarded to the Research Triangle Institute (RTI) in January 1999, eight studies were initiated. These studies, examining Foodborne Illness; Hazard Levels in Meat and Poultry; Inspector Optimization Systems; Impacts on Domestic Industries; Impacts on International Trade; Impacts on Consumer Knowledge, Behavior, and Confidence; Consumer Education; and Animal Production Food Safety Education, are expected to be completed in 2001 and 2002.

HACCP Implementation—Phase III Successful

January 25, 2000, marked the completion of Phase III of the HACCP system final rule. More than 6,400 federally inspected plants and 2,400 State-inspected plants are now operating under HACCP. The third and final phase included very small plants, defined as having 10 or fewer employees and less than \$2.5 million in annual sales. FSIS provided extensive technical assistance to industry to help them meet the requirements of the HACCP rule. This, along with the training of its own inspectors, led to a smooth transition from “control and command” inspection to the new approach. Results reported by the Centers for Disease Control and Prevention indicate that HACCP is successful in reducing pathogens in meat and poultry products and has been linked to reductions in foodborne illness.

Helping Industry Meet HACCP Requirements

FSIS recognized early on in the HACCP implementation process that both small and very small plants would benefit from guidance and assistance that the large plants, which implemented HACCP in 1998, did not require. In order to meet the needs of small and very small plants, a number of outreach programs were implemented. In 2000, more than 3,400 federally inspected and 2,300 State-inspected very small plants implemented HACCP. FSIS helped prepare federally and State-inspected very small plants to implement HACCP and continues to offer technical guidance and assistance to these plants.

FSIS continued a number of initiatives in order to meet the needs of the transitioning plants. FSIS continued to operate the Office of the National HACCP Small and Very Small Plant Coordinator during FY 2000. FSIS maintained a network of contacts and coordinators in all 50 States, Puerto Rico, Washington D.C., and the U.S. Virgin Islands in order to provide small and very small plants with guidance, training information, and HACCP materials. In addition to distributing HACCP materials to the very small plants, FSIS made cooperative agreements with three Historically Black 1890 Land-Grant Universities for the development of new materials on *Listeria* control in small plants, supporting documentation for hazard analyses, and stabilization methods for ready-to-eat products. FSIS also continued to distribute self-study packages to plants so that they could meet the training requirements of the HACCP Final Rule. FSIS revised the 13 generic HACCP models and guidebooks in late 1999 and continues to make these available to the plants on the FSIS website, www.fsis.usda.gov. And in March 2000, the Technical Service Center Hotline, which received over 50,000 calls, was discontinued due to completion of HACCP implementation. Incoming calls to the hotline are now directed to the appropriate FSIS staff.

Progress Report on *Salmonella* Testing Data Indicates Effectiveness

In September 2000, the Secretary of Agriculture reported continued reductions in the prevalence of *Salmonella* in raw meat and poultry products produced under USDA's new science-based inspection system. The new data cover large and small meat and poultry plants for the year ending June 30, 2000, for broilers, swine, and beef. The results show that the science-based, prevention-oriented food safety system is working. Combined test results in large and small plants for the same period indicate that the percentage of plants meeting the *Salmonella* performance standard is high.

HACCP-BASED INSPECTION MODELS PROJECT (HIMP)

Because the Pathogen Reduction/HACCP rule did not apply to on-line slaughter activities, FSIS developed new slaughter inspection models that are being tested with volunteer plants in the HACCP-based inspection models project (HIMP). To evaluate whether plants being inspected under the new models perform at least as well as they did under the traditional system, microbial and

organoleptic data are being collected before and after the implementation of the new inspection models.

The HIMP is composed of two phases. The Baseline phase allows the Agency to collect organoleptic and microbial data that reflect the accomplishments of the current traditional inspection system. The Models phase consists of a transition period and a second data collection period. During the transition period, volunteer plants implement their new HACCP and Process Control Plans and begin to make any necessary adjustments to these procedures.

FSIS used results from the Baseline phase to develop performance standards for young chickens, market hogs, and young turkeys. Between 1998 and 2000, the Research Triangle Institute (RTI) collected baseline data in 16 young chicken plants, 5 market hog plants, and 5 young turkey plants. Researchers collected 300 microbial samples from each plant over a 6-week period and analyzed them for *Salmonella* and generic *E. coli*. They also scored 2,000 carcasses over a 5-week period for a variety of organoleptic defects. The baseline organoleptic data formed the basis for the new species-specific food safety and other consumer protection standards.

In-Distribution Project

During 2000, 11 In-Distribution Inspectors located in Alabama, Virginia, Pennsylvania, and Minnesota were trained and spent two weeks on shadow assignments with compliance officers. They then began their duties, which include a combination of in-plant and in-distribution work. A public meeting was held in June to discuss the project. The meeting clarified that FSIS views the project as an information gathering and analysis effort to make determinations about the integrity of meat and poultry products bearing the mark of inspection and the food safety implications while they are in in-distribution channels. The information from the analyses conducted by in-distribution personnel is also being evaluated to make determinations about the effectiveness of inspected plants' HACCP plans. FSIS is working cooperatively with the Minnesota Department of Agriculture as part of this project.

ACTIVITIES REGARDING *E. COLI* O157:H7

Risk Assessment

FSIS completed a draft risk assessment for *E. coli* O157:H7 in ground beef and presented the results to the National Advisory

Committee on Microbiological Criteria for Food (NACMCF) and the public. The document is being peer reviewed by the National Academy of Sciences and is expected to be released to the public in the winter of 2001. The Agency anticipates making the document publicly available and using the results in its further policy consideration about the best control strategies for this pathogen.

Public Meeting on *E. coli* 0157:H7

During FY 2000, the Agency held a public meeting on *E. coli* O157:H7 at which it reported new research results, updated foodborne illness data, and described new technological approaches. The research indicated that *E. coli* O157:H7 may be more prevalent than previously believed. Foodborne illness data indicate that meat remains the most frequently occurring source of the pathogen in outbreaks. As part of its policy review, the Agency made a commitment to consider re-designing its testing program. Consumers urged the Agency to increase its vigilance regarding this pathogen.

REDUCING *LISTERIA*-RELATED ILLNESSES

Joint FSIS-FDA Risk Ranking

In FY 2000, FSIS and FDA continued working together on a *Listeria monocytogenes* (*Listeria*) risk ranking. The draft risk ranking will estimate the public health impact of *Listeria* in 20 separate food categories. At the end of FY 2000, the draft report was nearing completion.

***Listeria* Strategy for Ready-to-Eat Products**

In February 1999, FSIS announced a series of long and short-term initiatives to help industry control *Listeria* in ready-to-eat products. During FY 2000, FSIS continued working towards these initiatives in a number of ways. In November 1999, FSIS released a refined laboratory method for detection and identification of *Listeria*. This method reduces the time to identify potentially contaminated products by at least two days. In March 2000, "Guidelines for Environmental and Chill Water/Brine Sampling for *Listeria*" were released, which describe possible procedures for selecting and sampling environmental sites for detection of contamination by *Listeria*. FSIS also worked on completing the "Performance Standards for the Production of Processed Meat and Poultry Products Proposed Rule," which outlined food safety performance standards applicable to all partially heat-treated meat and poultry products as well as environmental testing requirements intended to reduce the incidence of *Listeria*.

Guidance Documents for Industry

On December 1, 2000, FSIS published a revision of Directive 10240.2 on Microbiological Sampling of Ready-to-Eat Meat and Poultry Products.

Public Meeting on *Listeria*

On May 8, 2000, FSIS held a public meeting to update the public on the initiatives taken to protect the public from foodborne illness associated with *Listeria*.

OUTBREAK INVESTIGATIONS

Today's shift towards mass production and distribution of food, increased globalization of food trade, and changing consumer trends in eating habits makes identifying and tracking potential food hazards much more complex. Food safety has become a very important public health issue due to a more susceptible population and the emergence of new pathogens and more virulent or antibiotic-resistant strains of known pathogens. Through the President's Food Safety Initiative, FSIS is engaged in collaborative efforts to improve public health by partnering with other public health agencies and stakeholders. These efforts include:

- Identifying and encouraging research to address food safety risks;
- Providing guidance to prevent and control foodborne illness; and
- Developing an effective and efficient Federal public health collaborative network to address foodborne health risks.

Specific activities include:

- Coordinating with State and local health departments in evaluating health risks during foodborne illness outbreaks;
- Coordinating FSIS District Epidemiology Officers, and State epidemiologists' efforts during foodborne outbreaks; and
- Inter-Agency collaboration and sharing of laboratory resources, information, and expertise.

During FY 2000, FSIS assisted numerous local and State health departments with investigations of foodborne illnesses. Actions included assisting States with epidemiologic laboratory analysis, product traceback, identification of outbreak-related cases, recall of suspect product, and public notification of recalls.

The FSIS Health and Human Services Division (HHSD) epidemiology officer field staff was involved in 29 outbreak or emergency-related investigations. These included:

- Twenty foodborne outbreaks/disease reports due to *E. coli* *O157:H7* or hemolytic uremic syndrome (HUS) and ground beef. The largest investigation involved two steakhouse restaurants from a national chain of restaurants in one State that had onsite grinding operations. A review of kitchen preparation areas in both restaurants identified multiple breaks in standard food preparation practices. An intact beef product from one of the restaurants' suppliers tested positive for the pathogen. The Foodborne Outbreak Response Coordinating Group (FORCG) was convened to address the interagency and interstate implications of this outbreak. Notably, this same chain of restaurants, all with on-site grinding operations, had been previously implicated in a multistate outbreak of *E. coli* *O157:H7*.
- Two foodborne outbreaks/disease reports due to *Listeria monocytogenes* in hot dogs or deli meat.
- Three investigations of illnesses caused by *Salmonella* species.
- One foodborne outbreak of acute vomiting at schools in Michigan and New York identified mixed meat entrée products from the same manufacturer of institutional foods.
- One investigation of anthrax exposure in multiple family members after ingestion of ground beef from an anthrax-infected animal. The grinding was done at a custom plant not under FSIS inspection.
- One investigation of a report of a child with an alleged allergic response to turkey breast product.
- One investigation of an outbreak due to *staph enterotoxin* in a beef chorizo product.

As recently as 1998, these incidents would have appeared as sporadic and unrelated cases scattered over numerous States. Instead, officials were able to identify an outbreak. This was due to the rapid information sharing between jurisdictions; reporting of data to the Centers for Disease Control and Prevention and FSIS; collaboration among government agencies to review the problem; standardizing data collection and coordination; and analyzing food and clinical isolates with modern molecular DNA testing methods.

Consumer Surveillance Information System (CSIS)

The Consumer Surveillance Information System (CSIS) is designed to detect problems with meat, poultry, and egg products under FSIS jurisdiction through consumer complaints. The system logged 318 complaints in FY 2000. Cases entered into the CSIS database involve complaints alleging foreign materials contamination (43 percent), foodborne illness (46 percent), allergic reactions to unlabeled ingredients (2 percent), and other categories (9 percent). CSIS functions as an adjunct to the product recall process by locating potentially hazardous products already in the market that should be removed from commerce.

Food Emergency Rapid Response and Evaluation Team (FERRET)

The Food Emergency Rapid Response and Evaluation Team (FERRET) was established to provide a quick and appropriate USDA response across agencies to food safety emergencies. In March 2000, the FERRET charter was finalized and planning commenced for the creation of a table-top exercise to test the group's ability to respond to a bioterrorism threat to the food supply.

WORKFORCE OF THE FUTURE

Workforce Transition Management Staff Established

In FY 2000, the Workforce Transition Management Staff (WTMS) was formed to integrate and coordinate key agency program and policy initiatives with workforce implications. It also ensures that plans are in place for guiding and supporting employees during their transition to the new roles and occupations needed for FSIS to carry out its food safety and public health regulatory responsibilities. In addition, the WTMS oversees a steering committee, a diverse 30-member group represented by field and headquarters employees and representatives from the National Joint Council of Food Inspection Locals, the National Association

of Federal Veterinarians, and the Association of Technical and Supervisory Professionals.

Workforce Initiatives

At the end of FY 2000, the WTMS monitored the activities of more than 15 initiatives, projects, or functions with workforce planning implications. This monitoring ensures that Agency initiatives are in accord with the Workforce of the Future's guiding principles. The overarching goal of these guiding principles is to ensure consistency in Agency decision-making, procedures, and communication and to maintain employee support for the transition to the Workforce of the Future.

FSIS Training and Education Committee For 2001 and Beyond (TEC-2001)

During FY 2000, the FSIS Training and Education Committee completed interviews of FSIS managers and supervisors about their views of Agency education and training needs. TEC-2001 develops programs designed to ensure a well-educated, competent FSIS workforce, and explores and establishes educational partnerships in the community FSIS serves, including other Federal agencies, State agriculture and public health departments, the international trading arena, industry, and consumer groups. In addition, the Committee will continue to explore technology-based approaches to training delivery, such as distance learning.

All FSIS employees, including employee organizations, as well as other stakeholders who share the Agency's interest and commitment to food safety, will be solicited for input into this program. The wealth of experience from these groups beyond the Agency will ensure that all interests are represented.

Workplace Violence Prevention Taskforce Established

Increased attention focused on workplace environment issues during FY 2000. On June 21, 2000, two Federal Compliance Officers and one California investigator were shot and killed during a food safety inquiry at a sausage plant. In August 2000, Agency executives attended a 2-day retreat to discuss workplace environment issues along with other priority items. The executives identified those workplace issues that they perceive contribute to employee dissatisfaction and lower productivity. In August 2000, the FSIS Administrator established a Workplace Violence Prevention Taskforce. The Taskforce is composed of approximately 25 Agency employees from headquarters and field locations. The Taskforce has the following responsibilities:

- Identify possible causes, risks, and contributing factors of workplace violence by, among other things, reviewing the events surrounding violent incidents and threats against FSIS employees.
- Identify critical aspects of FSIS functions, programs, policies, procedures, and practices that pose a risk of violence. Consult with outside experts if necessary.
- Identify precautions and implement preventive measures to cover all offices and functions of FSIS.
- Develop an action plan with short- and long-term solutions.

FEDERAL-STATE COOPERATION

FSIS reviewed the records of all 25 State programs during FY 2000. Rigorous comprehensive reviews of 8 of the State programs were initiated and will be completed in FY 2001. Each State program receives a comprehensive review every 3 to 5 years.

National Food Safety Laboratory System

Reliable laboratory analyses of foods and food contaminants are fundamental to science-based food safety regulation and enforcement. During FY 2000, regulatory authorities and their supporting laboratories could not use data developed by other jurisdictions' laboratories because of disparities in their approaches to laboratory procedures, analytic methods, and recordkeeping. This leads to inefficient use of public resources and delays in responses to hazards that increase public health risks. In FY 2000, FSIS supported and provided leadership for a pilot project to develop national standards for (1) laboratory procedures, (2) analytic methodologies, and (3) analytic data that will permit food safety authorities in different jurisdictions to use and rely on each others' laboratory data.

At the beginning of FY 2000, nine Federal, state, and municipal laboratories began a pilot project to become accredited for operating under the strict, internationally recognized ISO 17025 laboratory standards. The participants' aim is to become accredited by early FY 2002, and in the process develop procedures and guidance that will facilitate other jurisdictions' accreditation. FSIS also participated with the Food and Drug

Administration (FDA) and the pilot laboratories in funding and overseeing the development of data standards and data sharing protocols. A June conference of representatives from Federal, State, and municipal food safety laboratories endorsed in principle the developing standards and protocols. Work will continue during FY 2001 on testing and refining the mechanisms required for data sharing. The third part of the project, developing standard analytic methodologies for analyses of regulatory significance, will be the focus of a meeting of Federal, State, and local food safety laboratories, and representatives of AOAC International, in June 2001.

Improved Coordination of Recalls Between Federal and State Authorities

Meat and poultry product recalls require coordination between FSIS and State officials that ordinarily oversee retail and other commercial food activities outside FSIS-inspected establishments. Inadequate coordination has led to problems in some instances, and to FSIS collaborating with the Association of Food and Drug Officials (AFDO) on a workgroup to review all parties' concerns about recalls and to make recommendations. In June 2000, FSIS sponsored a meeting with State officials to address a wide range of policy and communication issues. The workgroup agreed that recalls of adulterated or misbranded product would be strengthened by a collaborative effort among all affected jurisdictions. The workgroup developed a proposed framework for an intergrated, multi-jurisdictional recall process that clarifies roles and responsibilities of all involved agencies and will result in more effective and efficient recalls. FSIS has responded by, among other things, proposing regulations to permit sharing of privileged distribution information with its State partners to permit more effective monitoring of recall effectiveness. The framework has been endorsed by the agency and AFDO as the basis for further discussions.

Improved Coordination of Outbreak Responses Between Federal and State Authorities

In FY 2000, FSIS was an active member of a multi-jurisdictional effort, including the Food and Drug Administration (FDA), the Centers for Disease Control and Prevention (CDC), and State and local public health and agriculture authorities, to develop a manual for coordinating outbreak responses. The manual is expected to function as a guide, to be updated as needed, and made freely available to all parties.

The *Food Code*

During FY 2000, FSIS increased the level of its participation in the Biannual Conference for Food Protection (CFP), which establishes

uniform, science-based guidance for the regulation of retail store, food service facility, and vending machine food safety. The CFP, which includes State and local regulators, industry representatives, academics, and consumer groups, recommends changes to the *Food Code*, which is published in alternate years by FDA in collaboration with FSIS.

At the March 2000 Conference, FSIS representatives advanced a number of changes intended to improve meat and poultry safety at the retail level, including guidelines for inspection of meat and poultry processing at retail, and guidelines for inspection of food recovery programs. Issues supported by FSIS, but not yet resolved, included authorizing retail establishments to use performance standards applicable to the processing of the same products produced under FSIS inspection, and revising the current *Food Code* provision on "Potentially Hazardous Foods."

During FY 2000, more States, with FSIS encouragement, adopted the *Food Code* for their retail and food service food safety regulatory authorities. At the close of FY 2000, 25 states and Puerto Rico had adopted the Code for use by one or more agencies.

Training for State and Local Regulators on Safe Processing of Meat and Poultry Products at Retail

In recent years, retail operations exempt from inspection under the Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA) have increasingly undertaken the production of potentially high-risk processed products. State and local regulators overseeing these activities generally have no specialized training on how to recognize processing safety hazards for these products, on how to provide appropriate advice to the operators, or how to take action to protect public health. In FY 2000, FSIS, in collaboration with the University of Florida and AFDO, developed and pilot-tested at three locations around the country, a train-the-trainer course of instruction targeted to State and local regulators, but also open to industry and other interested persons. The feedback on this course was positive and underscored that there is a great demand for this training.

Fifteen Animal Production State Partnerships

Fifteen States partnered with FSIS in FY 2000 to promote awareness and implementation of food safety and good production practices to reduce the risks of chemical, physical, and where appropriate, microbial hazards in live animals.

Animal Production Food Safety Cooperative Agreement with Minority-Serving Institutions

In FY 2000, FSIS utilized its new cooperative agreement authority to enter into Animal Production Food Safety Cooperative Agreements with Tribal Colleges (1994 Institutions); Historically Black, 1890 Land-Grant Colleges and Universities (HBCU); and Hispanic Serving Institutions (HSI). FSIS sent solicitations to 53 institutions seeking their involvement in animal production and food safety outreach efforts. The partnerships are intended to develop outreach efforts in animal production food safety to small producers in the underserved and/or under-represented communities. The universities were encouraged to form partnerships to work together to accomplish this training.

FSIS asked the universities to conduct animal production food safety educational initiatives, and to use educational or training methodologies, which are most effective in improving the ability of food animal producers to maintain sustainable operations as they address food safety responsibilities and other requirements. The training is intended to focus on improving food safety and quality assurance outreach efforts to small producers in the underserved and/or under-represented communities in their area. As a result, each initiative is unique.

The following 11 universities responded to the program and were awarded funding: University of Arkansas at Pine Bluff; Caguas Central College, Puerto Rico; Crown Point Institute of Technology, New Mexico; Dull Knife Memorial College, Montana; Florida A&M University, Florida; University of Hawaii; Kentucky State University; Langston University, Oklahoma; New Mexico State University; Prairie View A&M University, Texas; and Tennessee State University.

CIVIL RIGHTS ACTIVITIES

USDA continues to mandate its agencies to provide multi-year civil rights and Equal Employment Opportunity training to all employees.

On September 30, 1999, FSIS completed the second module of USDA civil rights training, Program Delivery, for all non-bargaining unit employees and several hundred bargaining unit employees. The remaining FSIS bargaining unit employees completed this training as of October 10, 2000.

FSIS delivered Sexual Harassment Prevention Training via the Internet to approximately 800 non-bargaining unit employees during August and September of 1999. Non-bargaining unit employees completed this training by September 2000.

As of September 2000, approximately 800 non-bargaining unit employees received Special Emphasis training. It is expected that 95 percent of these employees will complete training by the end of FY 2001.

Listening Sessions

In FY 2000, FSIS conducted five listening sessions in response to a mandate by the Secretary for every agency to provide an opportunity for employees to discuss civil rights concerns with management officials. The Administrator and other senior management officials attended the five sessions. To ensure that dialogue on civil rights issues continues, this topic has been incorporated into the listening sessions conducted around the country as a result of findings in the National Performance Review employee survey.

Second Annual Diversity Conference

The Agency conducted its Second Annual Diversity Conference in August 2000. Approximately 300 supervisory and nonsupervisory personnel from field offices and headquarters participated in a variety of workshops on employment and civil rights issues.

Alternative Dispute Resolution Program

On November 9, 1999, FSIS announced and implemented a new Alternative Dispute Resolution Program (ADRP). This program focuses on the resolution of informal and formal Equal Employment Opportunity complaints. During FY 2000, there was a 50 percent participation rate of persons entering into the informal complaint process, with a resolution rate of 82 percent. To further enhance the prevention and management of conflict, 130 supervisors participated in conflict management workshops held in several field locations.

Voluntary Dispute Intervention Program

During FY 2000, the Voluntary Dispute Intervention Program (VDIP) had 8 mediators at headquarters and 18 mediators in the field. VDIP conducted 22 mediations resulting in 18 resolutions. About one-third of these mediations related to Equal Employment Opportunity issues. During this period, none of the agreements resulted in monetary payments. VDIP also conducted 3 facilitations during this time.

SPECIAL REVIEWS

During FY 2000, the Technical Service Center's Review Staff continued to update and improve the format for in-plant assessment of State meat and poultry inspection programs. These revisions were necessary because of the implementation of Pathogen Reduction and HACCP regulations in State programs. During FY 2000, 87 State-inspected establishments were reviewed in 10 States. Three of the 10 States were revisited during the fiscal year to verify the corrective actions on observed deficiencies. Special reports prepared by the Review Staff provided detailed information to the Federal-State Relations Staff for evaluation of the effectiveness of State inspection programs, and assisted in determining the "equal-to" status of State-managed meat and poultry inspection programs.

The staff provided special guidance and consultant service to a variety of organizations. These activities included:

- Presenting information on the review/audit process, HACCP, and SSOP issues at correlation meetings for 10 State Meat and Poultry Inspection programs during their State meetings.
- Conducting a workshop on *Listeria monocytogenes* control at Kansas State University.
- Conducting a "train the trainer" session on HACCP implementation for representatives of 11 State meat inspection programs.
- Presenting information on the review/audit process during the Foreign National Training Program held at the FSIS Training Center in College Station, Texas, to approximately 52 people representing 35 countries.
- Escorting official visitors from Korea, Mexico, Russia, the European Union, and Chile on official tours of Federal establishments.

ENHANCED SCIENTIFIC ACTIVITIES

FoodNet

In FY 2000, FSIS completed the fifth full year of an agreement with the Centers for Disease Control and Prevention (CDC) to conduct active population-based surveillance for foodborne diseases (*Campylobacter*, *E. coli* O157:H7, *Listeria*, *Salmonella*, *Shigella*, *Vibrio*, *Yersinia*, *Cryptosporidium*, and *Cyclospora*) in Minnesota, Oregon, Connecticut, Georgia and selected counties in California, Maryland, New York, Colorado, and Tennessee (total population: 30 million). This multi-year study is providing much needed data regarding the burden of foodborne illness in the United States. The Food and Drug Administration and the Environmental Protection Agency are also partners in this effort.

FoodNet includes active surveillance for diseases caused by foodborne pathogens, case-control studies to identify risk factors for acquiring foodborne illness, and surveys to assess medical and laboratory practices related to the diagnosis of foodborne illness.

FoodNet is providing better estimates of the burden of foodborne illness and sources of specific diseases that are usually foodborne in the United States. FoodNet tracks and interprets trends in these diseases over time. The baseline and annual data are being used to document the effectiveness of the HACCP rule in decreasing the number of cases of major bacterial foodborne disease in the United States each year.

The following are key findings based on recently released estimates from CDC:

- A study of *Campylobacter* infections that began in 1998 has been completed and data analysis is under way. *Campylobacter* was the most frequently diagnosed, even though outbreaks caused by this pathogen are uncommon. An abstract was published in July 2000, with final publication expected in 2001. The study's findings will identify risk factors and direct future prevention strategies.
- In FY 2000, Human Health Services Division (HHSD) staff served as co-investigators in case-control studies of sporadic cases of *E. coli* O157:H7. These studies are focusing on risk factors for sporadic disease, particularly vehicles of infection, and were initiated through FoodNet.

- Additionally, HHSD staff participated in a descriptive epidemiological study of foodborne illnesses in children under 5 years of age. This is the first in-depth examination of this topic by FoodNet. The investigation examines the age group as a whole and individual years of age to determine if the risk is different at different ages. HHSD is playing a major role in the data analysis of this investigation and anticipates follow-up case-control studies within FoodNet.

Laboratory Renovations

FSIS delivers analytical service support in chemistry, microbiology, pathology, and entomology from three Agency laboratories located in Athens, Georgia; St. Louis, Missouri; and Alameda, California. During FY 2000, FSIS renovated several facilities in order to increase capacity and efficiency, which were necessary to implement the new HACCP requirements.

Microbiological Baseline Data Collection

FSIS designed the Nationwide Microbiological Baseline Data Collection programs to detect, identify, and count pathogenic bacteria and indicator organisms on meat and poultry produced under Federal inspection. The studies include testing for the presence of *Salmonella*, *E. coli* O157:H7, and several other pathogens in beef, pork, and broiler chicken carcasses, and in raw ground meat and poultry products. The establishment of baseline profiles for meat and poultry provides a yardstick for measuring the effectiveness of changes over time.

In FY 2000, *Campylobacter* testing of raw chicken carcasses ended. Baseline sampling for *Campylobacter*, *Salmonella*, and generic *E. coli* in young chickens will be completed in FY 2001. The resulting data will be used to assess the need for an industry performance standard for chickens with regard to *Campylobacter* under the PR/HACCP rule guidelines.

Microbiological Sampling

In FY 2000, FSIS continued monitoring programs for *Listeria monocytogenes*, *E. coli* O157:H7, and *Salmonella* in meat and poultry products. A total of 8,962 ready-to-eat product lots were analyzed for *Listeria monocytogenes*, with 133 positive lots detected. *Salmonella* was detected in 14 of the 8,799 product lots analyzed.

Under the monitoring program for *E. coli* O157:H7 in raw ground beef, FSIS tested 5,727 total raw ground beef samples with 13 from imported products, 4,517 from federally inspected

establishments, 1,160 from retail, and 37 from State-inspected establishments. Of these, 50 samples were confirmed positive for *E. coli* O157:H7, with 33 samples from federally inspected establishments, 6 samples taken at retail, and one sample from imports.

The monitoring programs for *Listeria monocytogenes*, *Salmonella*, and *E. coli* 0157:H7 are continuous and the number of samples analyzed increased in FY 2000 by 1,426.

Monitoring *Staphylococcus Aureus* Enterotoxins

In FY 2000, FSIS continued monitoring manufacturing practices and production of dry and semi-dry ready-to-eat fermented sausages by way of analyzing the finished product for *Staphylococcus aureus* enterotoxins. Improper fermentation may result in the growth of staphylococci and potential formation of enterotoxin, which poses a human health hazard. In FY 2000, a total of 522 samples were analyzed, with no samples testing positive for *staphylococcal* enterotoxin.

Rapid Tests and Chemical Residues

In FY 2000, FSIS conducted 32,980 Swab Tests on Premises (STOP) to detect the presence of antibiotics in meat and poultry. During FY 2000, 5,554 Calf Antibiotic and Sulfa Tests (CAST) were conducted to detect antibiotics and sulfa drugs in bob veal calves. CAST testing was to be discontinued in early 2001. The Fast Anti-microbial Screen Test (FAST) was developed in 1991 to replace CAST and STOP. In FY 2000, FSIS conducted testing of 154,949 samples using the FAST procedure. FAST will replace STOP once a sufficient number of positive samples are collected to prove its reliability.

FIELD AUTOMATION AND INFORMATION MANAGEMENT (FAIM)

Improving Information Management

During FY 2000, FSIS completed Federal FAIM implementation with automation of the last four districts (Albany, Atlanta, Boulder, and Minneapolis). FY 2000 was the final year of a 5-year implementation that came in on time and under budget. During the year, in excess of 850 Federal inspectors were trained and 4,200 computers were delivered.

FY 2000 was the second year of the State FAIM program. By the end of FY 2000, 20 States participated in FAIM and 17 completed

their implementation. In total, more than 950 computers were delivered and more than 970 State inspectors were trained – 73 percent of the inspectors to be trained. Remaining State implementation is dependent solely upon the States securing funding for their 50 percent share of costs.

In FY 2000, more than 5,500 FSIS and State users successfully migrated from AT&T's OASIS system to MCI's UUDial telecommunications service. In addition to lowering costs by up to 40 percent, FSIS' implementation of a Virtual Private Network (VPN) significantly improves the security of FSIS electronic communications and complies with all departmental standards. As part of the transition, FSIS and State inspectors are now provided access to those Internet Web sites required to perform their jobs. Internet access includes the USDA, OPM and GSA sites; the FSIS Web site and all associated links; plus other sites such as FedEx, SATO Travel, and MapQuest.

FAIM continues to augment its library of computer-based training (CBT). A *FAIM Basics* course was developed to provide slaughter line inspectors with the basic skills needed to operate a FAIM computer, use standard office automation software, and take computer-based training. Through the issuance of this CD, FAIM training expanded to all inspection personnel – with the depth of the training being dependent on the inspector's need to use a computer.

FSIS implemented an improved version of the Performance Based Inspection System software (PBIS 5.0), providing users with a Windows-based interface into a nationwide centralized database. By the end of FY 2000, all FSIS districts and State programs were operating under PBIS 5.0. Pilot testing of a companion inspector-level PBIS software program began in FY 2001, with nationwide implementation to commence in late FY 2001.

As part of an ongoing replenishment program for microcomputers in office locations, FSIS replaced more than 450 in Headquarters, District Offices, and the Technical Service Center. This upgrade was the first step in preparation for the FY 2002 transition to the Windows 2000 operating system.

REGULATORY REFORM

During FY 2000, FSIS continued to carry out its plan to streamline and consolidate its regulations. By eliminating or converting to

performance standards, FSIS has transitioned from command-and-control regulations and made its regulations consistent with HACCP.

Revised Sanitation Requirements

On October 29, 1999, FSIS published revised regulatory requirements for sanitation that were applicable to both meat and poultry establishments and that were consolidated in a single part of the regulations. The Agency eliminated unnecessary differences between the old requirements for meat and poultry establishments and converted many highly prescriptive sanitation requirements to performance standards.

***E. coli* Final Rule**

On November 29, 1999, the Agency issued a final rule adding to the PR/HACCP regulations new generic *E. coli* process control criteria for sheep, goats, equines, ducks, geese, and guineas. Under the PR/HACCP regulations, slaughtering establishments are required to verify the adequacy of their process controls for the prevention and removal of fecal contamination and associated bacteria.

Final Rule Amending Rules of Practice for Enforcement Actions

Also on November 29, 1999, FSIS published a final rule amending its rules of practice for Agency enforcement actions, defining each type of enforcement action it may take, the conditions under which the action could be taken, and the procedures the Agency would follow. The new rules of practice are applicable to both meat and poultry establishments and are consolidated in a single part of the regulations.

Irradiation Final Rule

On December 23, 1999, FSIS published a final rule approving the use of food irradiation on refrigerated or frozen, uncooked meat, meat byproducts, and certain other meat food products to reduce levels of foodborne pathogens and extend shelf life. On the same day, FSIS published a final rule that harmonized and improved the efficiency of procedures used by FSIS and the Food and Drug Administration for reviewing and approving the use of food ingredients and sources of radiation. The final rule also consolidated various regulations and the separate listings of approved ingredients and sources of radiation for meat and poultry into a single new part, applicable to both meat and poultry establishments. Under the new, harmonized food ingredient approval procedures, FDA lists in its regulations (in Title 21, Code of Federal Regulations) food ingredients and sources of

radiation that are safe for use in the production of meat and poultry products. It is no longer necessary for FSIS to conduct a separate rulemaking after FDA has approved a substance that might be used in meat.

Partial Quality Control Final Rule

On May 30, 2000, FSIS published a final rule amending its regulations to remove the remaining requirements pertaining to establishment-operated partial quality control (PQC) programs. The Agency removed the prior-approval requirements for such programs in 1997. The final rule eliminated the design requirements for PQC programs and the requirements for establishments to have PQC programs for certain products or processes. For example, PQC programs for certain poultry inspection systems and for thermal processing were removed. The amended regulations are more consistent with the PR/HACCP regulations and give inspected establishments greater flexibility to adopt new technologies and methods for improving food safety and other consumer protections.

Reforming “Other Consumer Protection” Regulations

Also in FY 2000, FSIS began an initiative to comprehensively reform its "other consumer protection" regulations that focus mainly on the prevention of economic adulteration. On March 17, 2000, the Agency published an advance notice of proposed rulemaking requesting comments on the need and desirability of revising its approach to verifying that meat and poultry products are not misbranded, economically adulterated, or otherwise unacceptable for reasons that do not necessarily raise food safety concerns. The same day, the Agency separately proposed to eliminate requirements governing the frequency with which it samples cured pork products for compliance with the protein-fat-free standards and the actions it must take when it finds a discrepancy. The proposal would enable the Agency to reallocate some of its in-plant and laboratory resources to give greater emphasis to food safety concerns.

OUTREACH ACTIVITIES

HACCP Assistance to Industry

In FY 2000, FSIS provided a variety of services to help industry comply with HACCP and performance standard regulations. This guidance and assistance came in various forms, including offering HACCP Generic models and guidebooks, videos and manuals on recordkeeping requirements, providing a *Listeria* guidebook,

providing self-study packages, offering assistance through the contacts and coordinators in all States, providing a toll-free HACCP hotline and continuing to develop new material. FSIS is also actively working with other Federal agencies to assure that its commitment to the Small Business Regulatory Enforcement Act is met.

Public Meetings

Twelve public meetings were held in FY 2000 to discuss FSIS policies, procedures, and issues such as HACCP implementation, the HACCP-based inspection models project, the Agency's *E. coli* O157:H7 policy, and the Agency's *Listeria* strategy.

Public Meetings Held On Egg Safety

FSIS and FDA co-sponsored a series of public meetings in Columbus, Ohio, on March 31, 2000, in Sacramento, California, on April 16 and in Washington, D.C., on July 31, 2000 to discuss the agencies' current thinking for proposed regulations to ensure egg safety from farm to table. The discussion included possible requirements related to the production, processing, packaging, and retail sale of all eggs.

FSIS World Wide Web Site

The FSIS Web site, www.fsis.usda.gov, is a valuable resource for consumers, food safety educators, the regulated industry, FSIS employees, government officials, and other professionals. The site contains thousands of documents, including the Agency's news releases, information on meat and poultry product recalls, sections on HACCP implementation, speeches by FSIS officials and the Under Secretary for Food Safety, regulations and directives, Agency reports and issuances, and career and employment information. During FY 2000, the Recall Information Center, Codex Alimentarius Commission, Mail Order Food Safety, and Freedom of Information Act Reading Room pages were added to the Web site.

The Web site has become an integral part of the FSIS publication distribution process. Consumer publications, employee newsletters, and educational materials may be downloaded in a variety of electronic formats. Visitors to the site may also view video clips including news releases and public service announcements.

The Web site now offers a number of electronic mail addresses that allow visitors to submit questions and comments to various programs and staffs within the Agency. In FY 2000, the most heavily used of these mailboxes, fsis.webmaster@usda.gov,

received nearly 2,200 inquiries.

FSIS Labeling and Standards Web Site To Help Small Businesses

In February 2000, FSIS introduced a new, business-friendly Web site providing essential labeling, standards, and ingredients information to help small meat and poultry processors and other customers understand the basic labeling rules and procedures. The site is geared toward helping the small business community understand the rudiments of labeling and standards, and provides a key contact in the Labeling and Consumer Protection Staff for questions. The Agency provides a staff liaison charged with facilitating resolution of small business issues on a one-on-one basis. Since its inception, dozens of small meat and poultry processors have contacted the Agency liaison through the Web site. Over 200 inquiries, mostly from the industry and public, are sent to the Labeling Policy Staff monthly for guidance on issue resolution.

FOOD SAFETY EDUCATION

USDA Meat and Poultry Hotline

USDA's toll-free Meat and Poultry Hotline provides direct answers to consumers about specific food safety questions and concerns covering a wide variety of food safety issues. Over 86,000 calls were taken during FY 2000 including over 300 food handling press requests answered by the Hotline staff. Consumer food safety questions were focused mainly around outbreaks of foodborne illness, recalls of meat and poultry products, and safe storage, preparation, and handling of food. More specific calls in FY 2000 concerned mail order food safety, Bovine Spongiform Encephalopathy (BSE), *Listeria monocytogenes*, product dating, and organic food labeling. The Hotline can also be reached by e-mail at: mphotline.fsis@usda.gov.

Campaign To Increase Use of Food Thermometers

Based on USDA and other scientific research, FSIS launched a national consumer education campaign to increase consumer use of food thermometers at a May 25, 2000, press conference, hosted by the Secretary of Agriculture and the Under Secretary for Food Safety. Input from nationwide focus groups helped to develop the messenger of the campaign, Thermy™, and his message: "It's Safe to Bite When the Temperature is Right!" Thermy™ educational materials, developed in English and Spanish, were distributed nationally to schools, cooperative extension, and other educators. A public service announcement was distributed to TV stations nationwide. Also, syndicated feature articles were sent to

newspapers across the country. The Thermy™ materials are available on the Web site: www.fsis.usda.gov/thermy. Thermometer companies, grocery chains, and other partners are using Thermy™ on product packaging, in-store floor displays, and consumer information publications. Thermy™ was featured as a walking character in the 2000 Macy's Thanksgiving Day Parade.

During FY 2000, FSIS developed and distributed nationally a publication entitled *Using Partnerships to Fight BAC!™: A Workbook for Food Safety Educators*. A satellite video teleconference for educators introduced the workbook. The Fight BAC!™ food safety video *"How Our School Fought BAC!™ for Food Safety"* won a first place award from the U.S. International Film and Video Festival. The Fight BAC!™ messages are also the cornerstone of a new patient education flyer to be distributed by the American Medical Association (AMA) as part of the AMA/FSIS/FDA/CDC Primer.

***Listeria monocytogenes* Consumer Outreach**

FSIS conducted focus groups with pregnant women in four regions of the country to learn more about the women's knowledge of *Listeria monocytogenes* and safe food handling. With the results and recommendations, FSIS worked with the International Food Information Council (IFIC) to produce a patient flyer targeted to pregnant women that will be distributed to physicians.

Dietary Guidelines for Americans

During FY 2000, food safety was included for the first time as one of the dietary guidelines published by USDA and HHS. The Fight BAC!™ messages, "Clean, Separate, Chill, and Cook," are key components of the food safety guideline.

National Food Safety Education Month™

The theme for the September 2000 observance was one of the Fight BAC!™ messages, "Be Smart. Keep Foods Apart--Don't Cross Contaminate." FSIS teamed up with FDA to produce a 35-page planning guide that was distributed to more than 40,000 educators and is available on the Web at: www.foodsafety.gov/september. Educators and health professionals used the materials and interacted with FSE staff to share their success stories.

Ongoing Projects

FSIS continues to develop ongoing food safety education projects to reach consumers nationwide. A video and publication *To Your Health: Food Safety for Seniors* were produced jointly with FDA for distribution to senior centers, organizations serving seniors,

county extension offices, county health offices, and national aging organizations. Another major consumer education project included development of a publication *Cooking For Groups: A Volunteer's Guide For Food Safety* and the accompanying Video News Release highlighting potluck meals and/or community dinners. FSIS also worked with the AMA, the FDA, and the CDC developing the publication *Diagnosis and Management of Foodborne Illnesses: A Primer for Physicians*. It will feature the four Fight BAC!™ messages. This activity was planned and implemented in accordance with the Accreditation Council for Continuing Medical Education (ACCME) policies to provide continuing medical education for physicians, FSIS employees, and food safety partners for assistance in diagnosing and managing foodborne illnesses.

CONGRESSIONAL AND LEGISLATIVE ACTIVITIES

The New Markets for State-Inspected Meat Act of 1999

In FY 2000, the White House transmitted legislation that was introduced in the Senate by Senator Tom Daschle (D-SD). The New Markets for State-Inspected Meat Act of 1999 (S. 1988) would have allowed for the interstate shipment of State-inspected meat and poultry products. However, the bill was never brought to a vote before the full Senate.

Agency Officials Provided Congressional Testimony on Various Issues

The FSIS Administrator, Associate Administrator, and other Agency officials testified before congressional committees and briefed members and committee staff on many issues, including the FY 2001 budget, country of origin labeling, HIMP, egg safety, interstate shipment, and other topics of importance.

Congressionally Mandated Reports Forwarded to Congress

FSIS continued responding to Congressional mandates by preparing and forwarding the following reports to Congress:

- Mandatory Country of Origin Labeling of Imported Fresh Muscle Cuts of Beef (January 2000)
- Report on Meat and Poultry Recalls (January 2000)
- Report on the Operation of the FSIS Recall Coordinator (January 2000)

- Quarterly Staffing Report (February, May, and August 2000)
- Report on Consumer Safety Officers (February 2000)
- Analysis of Staffing and Recruitment Program (February 2000)
- Foreign Countries and Plants Certified to Export Meat and Poultry to the United States (May 2000)
- 1998 Report of the Secretary of Agriculture to the U.S. Congress on Meat and Poultry Inspection (July 2000)

**Country-of-Origin
Labeling Report**

The Conference Report accompanying the Fiscal Year 1999 Agriculture, Rural Development, Food and Drug Administration, and Related Agencies Appropriations Act directed USDA to conduct a study on the potential effects of mandatory country-of-origin labeling (COOL) on imported fresh muscle cuts of beef and lamb. In January 2000, the Agency prepared and delivered the report, which addressed the costs and benefits of country-of-origin labeling.

The report states that COOL is not a food safety issue but a marketing tool for domestic beef and lamb producers. The report addresses the potential costs to industry and government, benefits to consumers and producers, international trade issues, and the voluntary program already under current statutes and regulations. The Report also discusses a variety of ways to implement a labeling program. Should Congress mandate COOL, the report recommends that labeling be done in a manner consistent with U.S. international trade agreements and obligations, and that labeling requirements be drafted in a way that minimizes industry and consumer costs.

In a related activity, the Conference Committee Report accompanying the Agriculture, Rural Development, Food and Drug Administration, and Related Agencies Appropriations Act of 2000 directed the Secretary of Agriculture to define “United States Cattle” and “United States Beef Product,” and to determine the most appropriate label terminology to reflect those definitions. The Agency worked on an advanced notice of proposed rulemaking (ANPR) regarding which cattle and fresh beef products should be considered products of the United States.

INTERNATIONAL FOOD SAFETY

Codex Alimentarius Commission (Codex)

In accordance with the General Agreement on Tariffs and Trade (GATT) Uruguay Round Agreements Act, USDA was designated as the lead agency for U.S. participation in the sanitary and phytosanitary standards-setting activities of the Codex Alimentarius Commission. Codex, established in 1962, is the organization responsible for establishing international food standards. Through these standards, Codex protects the health of consumers and ensures fair practices in food trade. As designated by the Secretary, FSIS coordinates U.S. participation in these activities.

The FSIS Administrator served as Chairman of the Codex Alimentarius Commission. The United States served as host government to the 2000 Session of the Committee on Processed Fruits and Vegetables (CCPFV), and the 2000 Session of the Committee on Residues of Veterinary Drugs in Food (CCRVDF). Additionally, it completed plans for the live web-cast of the October 2000 session of Codex Committee on Food Hygiene (CCFH) to further enhance transparency in the Codex process.

On May 31, 2000, FSIS published a notice in the *Federal Register* informing the public of the sanitary and phyto-sanitary standard-setting activities of the Commission. During the course of the fiscal year, FSIS announced through *Federal Register* Notice, publication on the FSIS Web site, or both, approximately 20 public meetings on Codex standard-setting activities. At these meetings information on issues was provided and comments were accepted. Codex Circular Letters are posted on its Web site. Through Circular Letters, Codex solicits governments' comments on issues that will be considered. This practice allows broader and earlier participation in the U.S. Codex process. Also, FSIS posted information on upcoming sessions of Codex Committees and reports of recent meetings on its Web site. These activities have contributed to the transparency of the standard-setting process.

In March 2000, FSIS sponsored an interdepartmental workshop on Precaution in Food Safety. This workshop formed the basis for the U.S. submissions to the Ad-Hoc Group on Food Safety in the Organization for Economic Cooperation and Development (OECD), and for U.S. positions on the application of precaution in Risk Analysis in the Codex Committee on General Principles.

FSIS coordinated the naming of delegates to and participated in inaugural meetings of three Ad-Hoc Intergovernmental Task Forces. These fixed-term bodies will elaborate guidelines, standards, and other texts related to animal feeding, vegetable and fruit juices, and foods derived from biotechnology.

FSIS developed and delivered two training programs in January and August 2000 for approximately 40 U.S. Government delegates and alternate delegates to Codex Committees. One session focused on the operational aspects of the Codex Alimentarius. In the other session, experts presented a cross-cultural training program that focused on negotiating issues with representatives of the several distinct cultural-types within Latin America and the Caribbean. Experts also presented a descriptive analysis of the historical basis for the current economies of countries in the region. These sessions are intended to improve the skills of U.S. delegates.

FSIS briefed numerous international visitors on U.S. Codex activities. These included visitors from Bulgaria, Egypt, the European Union, Hungary, Italy, Japan, Korea, the Netherlands, and New Zealand.

FSIS made presentations in numerous domestic and international symposia and other forums on the work of U.S. Codex and of the Codex Alimentarius Commission. International symposia included the Trans-Atlantic Consumer Dialogue, a meeting of the International Fresh-Cut Produce Association, and a Malaysian Nutrition Labeling Conference. Domestic symposia were sponsored by such groups as the American Dietetics Association, the American School Food Service Association, the Food, Drug and Law Institute, the Food Industry Codex Coalition, the Institute of Food Technologists, and Public Citizen.

FSIS participated in a joint World Health Organization (WHO)/U.S. Government-sponsored workshop for Codex members from the English-speaking countries of the Caribbean.

FAO/WHO Conference on World Food Trade Beyond 2000: Science-Based Decisions, Harmonization, Equivalence, and Mutual Recognition

FSIS administratively coordinated U.S. Government participation in the *Food and Agriculture Organization (FAO)/WHO Conference on World Food Trade Beyond 2000: Science-Based Decisions, Harmonization, Equivalence, and Mutual Recognition*. The recommendations of this conference, if implemented, will help ensure the scientific basis of future work of Codex, and will result in a greater role for the WHO in food safety. The Executive Committee of Codex agreed that many of its recommendations

should be incorporated into the Commission's Medium-Term Plan and that others were already being acted upon.

Organization for Economic Cooperation and Development (OECD)

FSIS coordinated U.S. Government participation in the Ad-Hoc group on Food Safety in OECD. This group was formed as a result of the agreements by the Group of Eight, which consists of the United States, the United Kingdom, France, Germany, Canada, Italy, Japan, and Russia.

III. Enforcement Activities

DETENTIONS

A total of 728 detentions of adulterated meat and poultry products, with a corresponding weight of approximately 27,706,396 pounds, occurred during FY 2000. Some of the more significant product detentions include the following:

- 7,481,000 pounds of various meat products were detained at a public warehouse in Gaston, South Carolina. Approximately 12,450 pounds of product were found to be sour and putrid due to improper handling and were voluntarily destroyed. FSIS received a call from a former employee who stated that adulterated product was mixed into the total inventory at the facility. Therefore, the total inventory was detained at the facility.
- 1,500,000 pounds of various meat products were detained at a Benson, North Carolina, warehouse facility. Approximately 1,250 pounds of this product were found to be adulterated due to mishandling and were voluntarily destroyed.
- 2,808,213 pounds of various meat and poultry products, including some canned products, were detained at Certified Grocers, Hodgkins, Illinois. The products were suspected of being adulterated due to a rodent infestation problem at the facility. Approximately 263,287 pounds of product were voluntarily destroyed and the remaining product was released after reinspection.
- 1,084,350 pounds of frozen boneless chicken breast portions were detained at a storage facility in Chesapeake, Virginia. The frozen boneless chicken was found to contain undenatured chicken skin, other chicken parts and was also adulterated with bones and foreign material. The product was destroyed under the supervision of inspection personnel.
- 1,047,225 pounds of frozen undenatured inedible lamb by-products from New Zealand were detained at a cold storage facility in Bridgeville, Delaware, because the product was not

shipped directly to the pet food manufacturer, as required. The Application and Permit for Importation of Undenatured Inedible Meat Products indicated the products were received in Pennsauken, New Jersey. The product was released to the pet food manufacturer in New Jersey for production into animal food.

- 3,511,194 pounds of various meat and poultry products were detained at a cold storage facility in Des Moines, Iowa, due to fire and smoke damage. Approximately 1,463,801 pounds were destroyed for human food purposes by disposal at the local landfill. Disposition was monitored by Federal compliance officers. Approximately 186,032 pounds of product was sent under USDA seal to a Federal plant in the State of Georgia for reinspection by the Inspector in Charge. Compliance and Inspection personnel found approximately 1,904,635 pounds of product in Freezer B to be acceptable and allowed it to move in commerce.
- 3,600,000 pounds of meat, egg, and poultry food products were detained at Brockton, Massachusetts, in January 2000 and were found to be adulterated by rodent excreta and gnawing. Approximately 3,600,000 pounds were voluntarily destroyed by incineration and shipment to a landfill.
- 1,500,000 pounds of various meat products were detained at a distributorship in Birmingham, Alabama. The products were adulterated with rodent gnawing and rodent excreta. The product was voluntarily destroyed under the supervision of FSIS Compliance Officers.
- 4,000,000 pounds of assorted meat and poultry products were detained at a distribution warehouse in Canton, Michigan, because of adulteration due to possible ammonia contamination and temperature abuse. The product was sent to a Federal plant for re-inspection and was found to be sound and wholesome.

ADMINISTRATIVE ENFORCEMENT ACTIONS

FSIS inspects meat and poultry products and applies the marks of inspection when inspectors are able to determine that the products are not adulterated. FSIS may temporarily withhold the marks of

inspection from specific products, suspend inspection, or withdraw inspection if a plant is not meeting regulatory requirements. A withholding, suspension, or withdrawal action may be based on any of the following reasons related to the Pathogen Reduction and HACCP regulations:

- failure to collect and analyze samples for the presence of generic *E. coli* and record results;
- failure to develop or implement Sanitation Standard Operating Procedures (SSOP);
- failure to develop or implement a required HACCP plan; or
- failure to meet applicable *Salmonella* performance standard requirements.

In addition, a withholding, suspension, or withdrawal action may be taken by FSIS for any of these other reasons: unsanitary conditions, inhumane slaughtering of livestock, failure to destroy condemned product, or interference with inspection personnel.

In FY 2000, approximately 184 enforcement actions were initiated to stop inspection operations in Federal establishments. The vast majority of these actions were taken because of failures associated with the Pathogen Reduction and HACCP final rule and resulted in the resumption of inspection after FSIS received acceptable corrective and preventive action plans from plant officials. The following is a representative sample of these actions:

- **November 1999.** A meat processing plant in Dallas, Texas, was issued a Notice of Intended Enforcement Action (NOIE) based on the establishment's failure to meet the *Salmonella* performance standard on three consecutive series of FSIS-conducted tests of its raw ground beef production. Because the establishment failed to provide satisfactory written assurances of corrective and preventive measures in response to the NOIE, FSIS subsequently suspended the assignment of inspectors at the plant. Following the suspension, the establishment advised FSIS of actions taken and procedures implemented to correct its HACCP system and control and reduce the prevalence of *Salmonella* in raw ground beef. Based on the corrective and preventive measures provided, FSIS notified the establishment that the suspension would be held in abeyance and inspected operations were allowed to resume.

- **February 2000.** A poultry plant in Winesburg, Ohio, was issued a NOIE based on repetitive noncompliance associated with the establishment's SSOP. The plant subsequently provided a written plan of proposed corrective and preventive measures to restore the effectiveness of its SSOP and to achieve compliance with Agency regulations. Following this, FSIS notified the plant that a suspension of the assignment of inspectors would be held in abeyance. After FSIS inspection personnel verified the effectiveness of the plant's corrective and preventive measures, the case was closed with a letter of warning.
- **April 2000.** FSIS suspended the assignment of inspectors at a meat and poultry processing plant in Philadelphia, Pennsylvania. The decision to initiate enforcement action was based on the firm's failure to take appropriate actions to prevent the recurrence of *Listeria monocytogenes* in cooked ready-to-eat product. After receiving written assurances of corrective and preventive measures from plant officials, the suspension was held in abeyance. Verification activities performed by FSIS inspection personnel since the abeyance showed that the plant's corrective and preventive measures were effectively implemented. The case was subsequently closed with a letter of warning.
- **May 2000.** FSIS temporarily suspended the assignment of inspectors at a meat plant in Quakertown, Pennsylvania, due to inhumane handling of livestock. After receiving acceptable corrective and preventive measures from the plant, plant officials were notified that the suspension of the assignment of inspectors would be held in abeyance and operations were allowed to resume. FSIS inspection officials are continuing to verify the effectiveness of the plant's corrective and preventive measures.
- **June 2000.** A poultry plant in Sonora, California, was issued a Notice of Intended Enforcement Action based on repetitive findings of fecal contamination on poultry products produced by the firm, which demonstrated the establishment's HACCP plan was ineffective. After receiving acceptable corrective and preventive measures from the plant, plant officials were notified that suspension of the assignment of inspectors would be held in abeyance and operations were allowed to resume. FSIS inspection officials are continuing to verify effectiveness of the plant's corrective and preventive measures.

- **July 2000.** A slaughter plant in Bristol, Connecticut, was issued a Notice of Intended Enforcement Action based on failure of the establishment to collect, analyze, record, and meet *Escherichia coli* Biotype I testing requirements as required by FSIS regulations. After receiving acceptable corrective and preventive measures, plant officials were notified by FSIS that the suspension of the assignment of inspectors would be held in abeyance. FSIS inspection officials are continuing to verify the effectiveness of the plant's corrective and preventive measures.

ADMINISTRATIVE CONSENT DECISIONS

The Poultry Products Inspection Act (PPIA) and the Federal Meat Inspection Act (FMIA) authorize the Secretary to refuse to provide or withdraw inspection service if the recipient of inspection, the applicant requesting inspection, or anyone responsibly connected with either has been convicted in any Federal or State court of any felony or more than one violation of any law, other than a felony, based on transactions in food. The Acts also authorize the Secretary to withdraw inspection or suspend the assignment of personnel for other reasons such as for insanitary conditions. In lieu of withdrawing or denying inspection services, both parties can agree to the provisions and conditions of a Stipulation and Consent Decision (Consent), which settles the administrative action. The following Consent Decisions are a representative sample of administrative actions entered into between FSIS and firms or individuals during FY 2000:

- **October 1999.** A plant located in Freeport, Pennsylvania, and its president entered into a Consent with FSIS. The Consent specifies that inspection services are withdrawn but holds the withdrawal in abeyance so long as certain conditions are met. The administrative action resulted from a felony conviction of the company for selling, with the intent to defraud, adulterated meat products. The owner was also convicted on four misdemeanor counts of preparation of adulterated meat products. The Consent requires the owner to terminate all business and financial transactions with the Federal establishment and limits his involvement to a non-management position in a related retail business. In addition, the Federal establishment must be operated separately from the related

business. The employees are prohibited from performing cross-functional duties, and the company must prevent storage of any compound, additive, or preservative not approved by the Food and Drug Administration and USDA. The Consent also requires that the firm develop and implement enforcement procedures designed to track and control the use of restricted ingredients used in the preparation of meat and poultry products.

- **December 1999.** A Carlsbad, California, plant and its owner entered into Consent with FSIS. The Consent settled an administrative action to deny the firm's application for a Federal grant of inspection. The decision to deny was based on the owner's felony conviction of filing a false Federal income tax return with the Internal Revenue Service. The Consent, among other things, holds the denial in abeyance as long as conditions in the Consent are met, and requires the owner to participate in an approved business ethics program. The Consent also provides for criminal acts or violations of any Federal or local laws involving transactions related to food.
- **June 2000.** A USDA Judicial Officer (JO) issued a Decision upholding indefinite withdrawal of inspection services from a meat and poultry company located in Greenville, New York. The JO's Decision upheld an Administrative Law Judge's (ALJ) Decision. The decisions were the result of an administrative hearing before the ALJ wherein USDA presented evidence to show that the company was "unfit" for inspection service. The proceeding to withdraw inspection was based on the company's felony conviction of bribing a public official. An investigation revealed that the company provided money to an inspector in exchange for inspecting and passing dying, diseased, or disabled livestock requiring additional inspection by a Veterinary Medical Officer. The inspector and company were convicted in separate trials. The company has appealed to a U.S. District Court.
- **June 2000.** A Camden, New Jersey, firm and its owner entered into Consent with FSIS. The Consent specifies that inspection services are withdrawn, but holds the withdrawal in abeyance so long as stated conditions are met. The decision to withdraw inspection was based on the owner's felony conviction of filing, for the corporation, a fraudulent Federal income tax return, and a misdemeanor conviction for selling misbranded poultry. The Consent requires the owner and

managers to participate in a training or educational course in business ethics and develop and maintain a corporate ethics code for the company. The Consent also stipulates the failure to adhere to stated conditions could result in an immediate 5-year withdrawal of inspection.

CRIMINAL ENFORCEMENT ACTIONS

FSIS defines a Criminal Enforcement Action to be when evidence is found that a person or business has engaged in violations of the FMIA, PPIA, or EPIA; USDA may refer the case to the appropriate U.S. Attorney to pursue criminal prosecution. Conviction for a criminal offense can result in a fine, imprisonment, or both. The following Criminal Enforcement Actions are representative of actions taken during FY 2000.

- **November 1999.** A California firm's co-owner and the manager were sentenced on five felony counts for selling and transporting adulterated and misbranded poultry products, causing meat and poultry products to become adulterated and unfit for human consumption, and processing poultry products without Federal inspection. The firm was fined \$5,000. The co-owner and the manager were fined \$2,500 each.
- **February 2000.** A Michigan packing plant's former president plead guilty to one felony count of selling and transporting adulterated meat and poultry products to retail stores, restaurants, and a correctional facility. The former president was fined \$22,000 and ordered to pay a \$50 special assessment fee.
- **April 2000.** A California man was found guilty of simple assault and threatening to kill Federal officials with a deadly weapon. He was sentenced in the U.S. Court's Central District of California to 12 months and 1 day in jail and was also prohibited from any future engagement in any type of operation involving meat products.
- **May 2000.** A Michigan cold storage warehouse and distributor of meat and poultry products was sentenced on a one-count misdemeanor for causing meat and poultry products to become adulterated. The firm was placed on probation for 1 year, fined

\$10,000, and ordered to pay a special assessment fee of \$125.00. Two management officials entered into a 12-month Pre-Trial Diversion program.

- **June 2000.** A Florida wholesale meat distributor was sentenced on two misdemeanor counts for causing meat and poultry products to become misbranded. The firm was fined \$10,000 and ordered to pay \$50,000 to local charities. The firm was also required to establish an effective compliance program for the operation of its facilities, including the storage and distribution of its products.
- **September 2000.** A Michigan wholesale meat distributor was sentenced on one misdemeanor count for causing meat and poultry products to become adulterated and then selling them. The firm was fined \$100,000 and the court ordered the secretary to pay \$22,000 and placed both on 1-year probation.
- **September 2000.** An Illinois wholesale meat distributor was sentenced on one misdemeanor count for causing meat products to become adulterated by rodents. The firm was fined \$25,000 and the court ordered the firm to pay a \$125 special assessment fee.
- **September 2000.** A Grand Jury for the State of California indicted the owner and operator of a Portuguese-type sausage processing plant located in San Leandro, California, for the shooting deaths of two Federal officials, a State government inspector, and the attempted murder of another State inspector. The deaths occurred when the government officials were conducting a joint review at the sausage plant. The officials believed the plant and its owner were in violation of both Federal and State meat inspection laws. Months prior to the shootings, USDA inspection officials had suspended operations at the plant because of noncompliance with food safety and sanitation regulations. USDA's Office of Inspector General (OIG) and FSIS continue to assist a joint State of California, Federal Bureau of Investigation (FBI), and Department of Justice (DOJ) prosecution team. USDA employees will continue to assist the prosecution team during CY 2001, and several employees will most likely testify during a trial expected to occur in CY 2001 or 2002.

CIVIL ENFORCEMENT ACTIONS

The Agency has authority to seek the following civil actions in Federal Court:

- **Seizures.** When FSIS has reason to believe distributed products are adulterated or misbranded, the Agency may, through the U.S. Attorney, institute a seizure action against the product. The product is held pending an adjudication of its status. If the court finds that the product is adulterated or misbranded, it will condemn the product. Condemned product is destroyed, sold, or upon posting of an appropriate bond, returned to its owner to be brought into compliance with Federal law. Condemned product cannot be further processed for use as human food.
- **Injunctions.** FSIS, through the U.S. Attorney, may request a U.S. District Court to enjoin repetitive violators of the FMIA, PPIA, or EPIA. The Agency seeks injunctions to stop un-inspected retail stores from processing products without the required inspection for wholesale business or to prevent or restrain other violations of law.
- **False Claims Act Violations.** The Department of Justice Affirmative Civil Enforcement Program is used by U.S. Attorneys to recover damages when violation of law involves fraud against the Federal Government. Under the False Claims Act, the Government may recover three times its estimated losses. FSIS typically seeks action under this program for cases involving products not in compliance that have been sold to the military, to public schools engaged in the school lunch program, or to other Federal Agencies.

The following Civil Enforcement Actions are a representative sample of actions taken during FY 2000.

- **December 1999.** A meat and poultry distributor in Illinois entered into a settlement agreement with the USDA for violation of the False Claims Act, the Poultry Products Inspection Act (PPIA), and the Federal Meat Inspection Act (FMIA). The firm removed labels from properly marked federally inspected poultry products and then falsely represented and sold the products as "Amish" or "All Natural"

Chicken.” In the settlement agreement, the firm was ordered to pay \$100,000 plus interest to the U.S. Attorney’s office. The Illinois Department of Agriculture and USDA will monitor the terms of the settlement agreement.

- **December 1999.** A federally inspected meatpacking company in Texas entered into a settlement agreement and consent judgment with USDA for violation of the False Claims Act and the FMIA. The agreement requires the firm to pay \$54,000 in monetary claims to the United States. An investigation conducted in 1996 revealed that the firm prepared, sold, and transported various meat products to Federal and State medical institutions and a Federal correctional facility, which were sour and malodorous and did not meet the institutions’ product specifications for fat content.

PRE-TRIAL DIVERSION PROGRAMS

In certain situations, U.S. Attorneys may enter into Pre-Trial Diversion (PTD) agreements. Under these agreements, the Government agrees not to proceed with criminal prosecution if the alleged violator meets certain terms and conditions. The terms and conditions of a PTD are tailored to fit each individual case. FSIS frequently monitors these agreements so that the Agency can assist the U.S. Attorneys in determining whether prosecution should be re-instituted. If the violator successfully completes the program, no criminal charges are filed. If, the violator does not complete the program, criminal charges may be reinstated.

The following cases were referred to the Pre-Trial Diversion Program during FY 2000:

- **January 2000.** The president, vice president and treasurer of a meatpacking company in Kentucky entered into a Pre-Trial Diversion Agreement (PTD) with the Department of Justice as a result of criminal actions documented against the firm in January 1994. An investigation revealed that the firm caused meat products to become adulterated and misbranded, and then sold and transported the adulterated products. The PTD defers criminal prosecution for 12 months, provided that the terms of the agreement are followed. The company president, vice-

president, and treasurer each paid USDA \$2,000 for the cost of the investigation.

- **April 2000.** A food distribution company in Arkansas entered into a PTD agreement with the Department of Justice following criminal actions documented against the firm in January 1995. The investigation revealed that the firm caused meat products to become adulterated. The agreement defers criminal prosecution for 12 months, provided that the terms of the agreement are followed. The firm agreed to pay the United States a monetary penalty of \$80,863, to pay USDA \$25,000, and to make a charitable donation of \$25,000 to local food bank.

EMERGENCY ACTIVITIES

Meat and Poultry Recalls

FSIS conducts a program to handle emergency actions concerning residue, microbiological, and other adulteration problems. This program oversaw actions on 78 meat and poultry product recalls during FY 2000 totaling 5.3 million pounds, including 26 beef recalls (33%), 16 poultry recalls (21%), 12 pork recalls (15%), and 24 multi-species recalls (31%). The primary causes of product recall for meat and poultry were microbiological (76%). Other causes for recalls were process/container defects (5%), undeclared substances (8%), extraneous material (6%), chemical (1%), residue (1%), and mislabeling (3%).

Egg Products Recalls

Five recalls involved a total of 9,510 pounds of domestic egg products. The causes of the recalls were potential contamination with *Salmonella* and *Listeria*. Products were destroyed or repasteurized and tested prior to entering commerce for human consumption.

IV. Domestic and Export Inspection

MEAT AND POULTRY INSPECTION

In FY 2000, FSIS inspected nearly 134 million head of livestock and over 8.5 billion birds. About 7,000 inspectors at 6,575 federally inspected establishments throughout the United States monitor the slaughter and processing of all meat and poultry products prepared for interstate commerce to ensure safety, wholesomeness, and accurate labeling and packaging. In addition, FSIS employees inspect imported meat and poultry products at points of entry into the United States.

Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Animal and poultry products are inspected during processing, handling, and packing. Only federally inspected meat and poultry establishments may sell their products in interstate or foreign commerce.

FSIS also oversees State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were inspected. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be “at least equal to” the Federal inspection program. If a State chooses to end its inspection program or cannot maintain the “at least equal to” standard, FSIS assumes responsibility for inspection.

Table 4-2 shows the number of federally inspected meat and poultry plants and the number of full-time permanent field personnel by location. Employment figures represent inspection field employees only. Plant figures include USDA-staffed establishments and Federal-State Cooperative Inspection plants, which are federally inspected but staffed by State employees. Table 4-2 does not include foreign program employees, import establishments, officially inspected egg products plants, or in-plant inspectors in egg processing plants.

EGG PRODUCTS INSPECTION

The Egg Products Inspection Act (EPIA) requires all plants--including those involved in intrastate commerce--producing liquid, frozen, or dried eggs to operate under continuous Department of Agriculture (USDA) supervision.

By the end of FY 2000, FSIS had 88 full-time egg inspectors in 81 federally inspected egg products plants. During FY 2000, USDA inspected, and certified as wholesome, 3.8 billion pounds of liquid egg products, including 95 million pounds of non-egg ingredients such as sugar, salt, and corn syrup, added to formulate various egg products blends. USDA also reinspected 1.4 billion pounds of liquid egg products shipped from origin plants to other official plants for further processing, resulting in a total volume of 5.1 billion pounds.

An additional 209 million pounds of liquid eggs were found unfit for use as human food. A large percentage of this inedible product was salvaged and denatured for use in pet foods or for industrial uses. Some inedible product was also shipped in non-denatured form under USDA control to receivers where its use was monitored to preclude possible diversion for use as human food.

EXPORTS

The United States has trade agreements with many countries to accept U.S. products. FSIS facilitated U.S. meat and poultry exports to more than 100 of those countries during FY 2000. The United States exported a total of 4.0 billion pounds of meat and 5.7 billion pounds of poultry.

Table 4-1

Table 4-1 lists the major Field Operations Offices.

Approved Major Field Operations Offices

Headquarters		
Washington, DC		
Technical Center		
Omaha, NE		
District Office Location		States within District
Alameda, CA	(District 05)	California
Albany, NY	(District 65)	Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Rhode Island, Vermont
Atlanta, GA	(District 85)	Florida, Georgia*
Beltsville, MD	(District 75)	Delaware, Washington DC, Maryland, Virginia
Boulder, CO	(District 15)	Arizona, Colorado, Nevada, New Mexico, Utah
Chicago, IL	(District 50)	Illinois, Indiana
Dallas, TX	(District 40)	Texas
Des Moines, IA	(District 25)	Iowa, Nebraska
Jackson, MS	(District 90)	Alabama, Mississippi, Tennessee
Lawrence, KS	(District 30)	Kansas, Missouri
Madison, WI	(District 45)	Michigan, Wisconsin
Minneapolis, MN	(District 20)	Minnesota, Montana, North Dakota, South Dakota, Wyoming
Philadelphia, PA	(District 60)	Pennsylvania
Pickerington, OH	(District 55)	Kentucky, Ohio, West Virginia,
Raleigh, NC	(District 80)	North Carolina, South Carolina
Salem, OR	(District 10)	Alaska, Hawaii, Idaho, Oregon, Washington,
Springdale, AR	(District 35)	Arkansas, Louisiana, Oklahoma

*Puerto Rico and the Virgin Islands included in Atlanta District

**Alaska, Hawaii, American Samoa, Guam, and N. Mariana Islands included in Salem District

Table 4-2

Table 4-2 lists the number of federally inspected meat, poultry, combination meat and poultry, and other plants that operated under Federal inspection in each State or U.S. territory as of September 30, 2000.

Number of Federally Inspected Meat, Poultry, and Combination Meat and Poultry and Other Plants by Location

State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Sub Total	Other Plants 1/	Grand Total	Employees by Location
Alabama	9	30	19	58	11	69	429
Alaska	4	0	9	13	1	14	6
American Samoa	0	0	0	0	1	1	1
Arizona	8	0	11	19	5	24	22
Arkansas	17	31	68	116	22	138	576
California	158	36	429	623	104	727	424
Colorado	62	3	61	126	10	136	143
Connecticut	28	1	49	78	1	79	21
Delaware	6	6	5	17	3	20	104
District of Columbia	3	1	4	8	0	8	2
Florida	58	5	171	234	22	256	126
Georgia	13	43	50	106	18	124	524
Guam	1	0	3	4	1	5	1
Hawaii	27	1	30	58	7	65	30
Idaho	11	1	33	45	5	50	56
Illinois	95	3	183	281	21	302	172
Indiana	24	7	45	76	12	88	111
Iowa	44	4	59	107	36	143	296
Kansas	14	0	39	53	9	62	218
Kentucky	43	5	66	114	6	120	152
Louisiana	8	8	39	55	7	62	90
Maine	8	1	17	26	0	26	16
Mariana Islands	1	0	5	6	0	6	0
Maryland	29	11	54	94	13	107	131
Massachusetts	31	6	84	121	4	125	35
Michigan	76	2	117	195	17	212	103
Minnesota	26	7	117	150	26	176	197
Mississippi	0	26	10	36	6	42	293
Missouri	50	12	130	192	15	207	292
Montana	7	0	25	32	3	35	20
Nebraska	36	5	57	98	22	120	323
Nevada	5	2	16	23	2	25	8
New Hampshire	1	2	12	15	1	16	6
New Jersey	57	11	133	201	25	226	93
New Mexico	5	0	19	24	2	26	13
New York	107	18	311	436	19	455	175
North Carolina	30	26	28	84	14	98	368
North Dakota	13	0	12	25	4	29	21
Ohio	34	8	97	139	15	154	101
Oklahoma	8	5	36	49	2	51	117
Oregon	15	2	68	85	11	96	48
Pennsylvania	160	21	250	431	25	456	343
Puerto Rico	44	5	36	85	13	98	55
Rhode Island	15	2	19	36	0	36	9
South Carolina	9	8	16	33	5	38	120
South Dakota	8	3	8	19	6	25	56
Tennessee	57	9	65	131	13	144	152
Texas	51	15	179	245	59	304	478
Utah	7	0	23	30	1	31	39
Vermont	11	2	10	23	1	24	8
Virginia	11	15	34	60	11	71	213
Virgin Islands	2	0	2	4	0	4	1
Washington	23	4	90	117	36	153	122
West Virginia	6	3	10	19	0	19	41
Wisconsin	28	5	85	118	19	137	145
Wyoming	2	0	0	2	1	3	0
Subtotal	1,606	421	3,548	5,575	693	6,268	7,646
FSCIP (T/A) 2/	170	7	130	307	0	307	0
Total	1,776	428	3,678	5,882	693	6,575	7,646

1/ Other plants include identification warehouses, food service plants and plants slaughtering non-amenable animals, ie., elk, equine, rabbit.

2/ Federal-State Cooperative Inspection Program (FSCIP) - formerly Talmadge-Aiken.

Table 4-3

Table 4-3 presents the number of meat, poultry, and other slaughtering and/or processing plants that operated under Federal inspection as of September 30, 2000. Only federally inspected plants may sell their products in interstate or foreign commerce.

Number and Types of Plants Operating Under Federal Inspection as of September 30, 2000

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Subtotal	Other Plants	Grand Total
Slaughtering	135	111	4	250	4	254
Processing	1,054	140	3,168	4,362	685	5,047
Slaughtering & Processing	417	170	377	964	3	967
Subtotal	1,606	421	3,549	5,576	692	6,268
FSCIP (T/A)	170	7	130	307	0	307
Total	1,776	428	3,679	5,883	692	6,575

Table 4-4

Table 4-4 lists the number of meat, poultry, and other plants inspected under Federal- State Cooperative Inspection Program (FSCIP) agreements as of September 30, 2000. FSCIP agreements permit State employees to carry out inspection in federally inspected plants.

Federal-State Cooperative Inspection Plants (Formerly Talmadge-Aiken)

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Subtotal	Other Plants	Grand Total
Alabama	15	0	11	26	0	26
Georgia	11	0	45	56	0	56
Illinois	16	0	10	26	0	26
Mississippi	7	0	14	21	0	21
North Carolina	62	5	0	67	0	67
Oklahoma	16	0	4	20	0	20
Texas	14	2	23	39	0	39
Utah	15	0	0	15	0	15
Virginia	14	0	23	37	0	37
Total	170	7	130	307	0	307

Table 4-5

Table 4-5 summarizes the number of meat animals inspected and slaughtered in federally inspected plants in fiscal years 1998 through 2000. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Species	1998	1999	2000
Cattle	33,272,859	33,680,104	35,136,375
Calves	1,447,369	1,267,573	1,103,173
Swine	93,258,884	88,902,092	93,385,041
Goats	396,473	463,249	530,371
Sheep and Lamb	3,454,459	3,390,132	3,315,532
Equines	71,173	61,739	50,449
Other	10,582	15,553	19,065
Total	131,911,799	127,780,442	133,540,006

Table 4-6

Table 4-6 summarizes the number of poultry inspected and slaughtered in federally inspected plants in fiscal years 1998 through 2000. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act regulations, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

Class	1998	1999	2000
Young Chickens	7,415,862,118	7,896,208,458	8,082,064,151
Mature Chickens	159,071,989	176,054,687	169,679,149
Fryer-roaster			
Turkeys	743,984	612,225	166,026
Young Turkeys	262,593,114	259,374,832	259,739,860
Mature Turkeys	1,894,150	1,811,358	2,133,739
Ducks	22,426,112	23,670,380	23,784,714
Other	8,600,191	7,640,405	9,704,016
Total	7,871,191,658	8,365,372,345	8,547,271,655

Table 4-7

Table 4-7 summarizes the number of meat, poultry, and egg product labels evaluated and either approved or disapproved by the Labeling and Consumer Protection Staff during FY 2000.

Labels Reviewed

Activity	Number
Meat and Poultry Temporary labels approved	6,950
Sketch labels approved	30,360
Labels not approved	9,525
Egg product labels	3,050
Total Labels Processed	49,885

Table 4-8

Table 4-8 summarizes the number of animal and poultry carcasses condemned during FY 2000. Animals are condemned for disease, contamination, or adulteration during antemortem or post-mortem inspection.

Livestock and Poultry Condemned

Species or Class	Amount Inspected	Amount Condemned	Condemned as a Percentage of Those Inspected
Cattle	35,136,375	188,914	0.54
Calves	1,103,173	22,408	2.03
Swine	93,385,041	410,814	0.44
Goats	530,371	1,247	0.24
Sheep	3,315,532	5,831	0.18
Equine	50,449	254	0.50
Other	19,065	20	0.10
Total Livestock	133,540,006	629,488	0.47
Young Chickens	8,082,064,151	82,350,939	1.02
Mature Chickens	169,679,149	10,073,129	5.94
Fryer-roaster Turkeys	166,026	2,687	1.62
Young Turkeys	259,739,860	1,737,600	0.67
Mature Turkeys	2,133,739	73,851	3.46
Ducks	23,784,714	453,296	1.91
Other	9,704,016	66,163	0.68
Total Poultry	8,547,271,655	94,757,665	1.11

Table 4-9

Table 4-9 summarizes enforcement actions taken in FY 2000, which are outlined below. FSIS conducted 49,392 compliance reviews of meat and poultry handlers in FY 2000.

Enforcement Actions

Action	Number	Pounds
Detention of suspect products	769	34,000,000
Monitoring of product recalls	76	23,000,000
Court seizures initiated	1	30,000
Cases received by Compliance (violation reports)	2,386	
Violation reports referred to Inspector General for further investigation	32	
Cases requiring consultation with General Counsel	52	
Letters of warning issued	2,283	
Convictions	12	
Administrative actions-withdraw inspection filed	4	

Table 4-10

Table 4-10 summarizes the number of samples analyzed by FSIS during FY 2000.

Laboratory Samples Analyzed

Category of Samples	Meat & Poultry	Egg Products
Food Chemistry	10,673	0
Food Microbiology and Species	34,839	1,797
HACCP Salmonella	50,546	0
Chemical Residues	58,897	1,727
Antibiotic Residues	208,270	0
Pathology	4,779	0
Total	368,004	3,524

Table 4-11 Table 4-11 shows the number of persons trained by FSIS during FY 1999 and FY 2000.

Inspection Training

	1999	2000
Veterinarians	709	748
Food Technologists	37	6
Food Inspectors	1,003	1559*
Others	40	19
Total Federal Employees Trained	1,789	2332
State Employees	635	540
Industry Officials	72	0
Foreign Officials	44	52
Total Persons Trained	2,540	2924

*The 1559 Food Inspectors includes 1,067 Food Inspectors and 492 Consumer Safety Inspectors

Table 4-12

Table 4-12 lists the dates the Department assumed responsibility for inspection of meat and poultry products for intrastate sale in designated States as of September 30, 2000. All plants in designated States come under Federal inspection, and their products can be sold in interstate commerce.

Dates USDA Assumed Responsibility for Intrastate Inspection

State	Meat	Poultry
Alaska	07/31/99	07/31/99
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Florida	12/02/97	12/02/97
Georgia	---	01/02/71
Hawaii	11/01/95	11/01/95
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Maryland	04/01/91	04/01/91
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Missouri	08/18/72	08/18/72
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	---	01/02/71
Tennessee	10/01/75	10/01/75
Washington	06/01/73	06/01/73

--- Indicates USDA has not assumed responsibility for meat inspection in the State shown.

Table 4-13 Table 4-13 summarizes the number of States at the end of fiscal year 2000 with intrastate inspection programs for meat (25) and poultry (23); the number of State full-time equivalent staff years during fiscal year 2000; and Federal funding assistance expended by States during fiscal year 2000. "M" after the name of the State indicates that the State conducted a meat Inspection program; "M&P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs and to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Programs

State	Regular Plants				Custom Exempt Plants				Full Time Equivalent Staff Years*	FY 2000 Federal Assistance**
	Meats	Poultry	Meats & Poultry	Total	Meats	Poultry	Meats & Poultry	Total		
Alabama	M&P	30	2	15	47	27	0	0	27	35.0
Arizona	M&P	50	2	0	52	26	0	0	26	24.2
Delaware	M&P	1	0	2	3	4	1	0	5	10.3
Georgia	M(2)	57	0	0	57	36	0	0	36	84.8
Illinois	M&P	107	17	105	229	12	8	3	23	141.0
Indiana	M&P	31	5	64	100	31	6	1	38	75.0
Iowa	M&P	105	3	0	108	100	8	0	108	41.0
Kansas	M&P	82	2	4	88	28	1	0	29	63.3
Louisiana	M&P	68	6	0	74	41	0	0	41	77.0
Minnesota(1)	M&P	12	1	12	25	230	10	0	240	12.3
Mississippi	M&P	14	1	22	37	23	0	0	23	53.8
Montana	M&P	19	0	24	43	84	32	16	132	17.5
New Mexico	M&P	44	0	0	44	27	0	0	28	17.0
North Carolina	M&P	110	7	0	117	34	0	0	34	124.0
Ohio	M&P	108	10	94	212	68	8	0	76	132.0
Oklahoma	M&P	36	2	18	56	65	0	0	65	55.0
South Carolina	M&P	45	9	45	99	4	0	0	4	54.0
South Dakota	M(2)	52	0	0	52	46	0	0	46	24.0
Texas	M&P	174	3	51	228	112	0	0	112	178.0
Utah	M&P	31	0	10	41	38	2	0	40	47.8
Vermont	M&P	7	1	0	8	23	1	0	24	12.3
Virginia	M&P	16	2	5	23	103	0	1	104	48.0
West Virginia	M&P	18	0	6	24	39	0	0	39	23.5
Wisconsin	M&P	148	6	127	281	53	4	5	62	93.5
Wyoming	M&P	24	0	0	24	35	1	22	58	9.0
Total		1,389	79	604	2,072	1,289	82	48	1,419	1,453.2
California	(3)	---	---	---	---	---	---	---	235	---
Colorado	(3)	---	---	---	---	---	---	---	66	---
New York	(3)	---	---	---	---	---	---	---	130	---

(1) Minnesota assumed responsibility for the intrastate inspection program for poultry February 11, 2000.

(2) Poultry Program is under Federal jurisdiction.

(3) Official plants are under Federal jurisdiction. Custom Exempt facilities are reviewed under State contract.

*Hours worked by state employees are counted only if Federal laws cover the work. Not all work done by State employees is covered under Federal laws/regulations.

** All Federal assistance amounts are estimates.

Table 4-14 Change in Meat Exports

Table 4-14 shows the volume of U.S. meat exports for FY 1999 and FY 2000, the percentage change, and the dollar value for FY 2000.

Area or Country	Fiscal Year 1999		Fiscal Year 2000		Percentage Change from 1999	Fiscal Year 2000 Value in U.S. \$ (1000 Dollars)
	Thousands of Metric Tons	Thousands of Metric Pounds	Thousands of Metric Tons	Thousands of Metric Pounds		
North America						
Mexico	316,192	697,589	380,307	839,041	20	792,778,813
Canada	138,699	306,001	149,311	329,413	8	426,755,181
Subtotal	454,891	1,003,590	529,618	1,168,454	NA	1,219,533,994
Caribbean						
Jamaica	4,799	10,588	3,742	8,256	-22	3,760,095
Netherlands Antilles	1,178	2,599	1,364	3,009	16	3,455,092
Haiti	2,123	4,684	1,453	3,206	-32	1,671,007
Bahamas	1,629	3,594	1,860	4,104	14	5,808,955
Bermuda	913	2,014	1,083	2,389	19	6,559,301
Leeward-Windward Islands	650	1,434	836	1,844	29	2,458,536
Barbados	901	1,988	1,411	3,113	57	5,134,958
Dominican Republic	9,340	20,606	5,192	11,455	-44	8,204,948
Cayman Islands	1,954	4,311	2,179	4,807	12	6,353,629
Trinidad and Tobago	1,245	2,747	1,256	2,771	1	2,702,902
Others*	228	503	319	704	40	1,475,448
Subtotal	24,960	55,067	20,695	45,658	NA	47,584,871
Central America						
Guatemala	3,136	6,919	3,992	8,807	27	8,620,034
Panama	4,148	9,151	4,083	9,008	-2	6,244,578
Honduras	2,368	5,224	2,688	5,930	14	5,393,613
Costa Rica	1,056	2,330	1,406	3,102	33	2,412,935
El Salvador	1,288	2,842	1,047	2,310	-19	1,976,378
Others*	433	955	886	1,955	105	1,438,909
Subtotal	12,429	27,421	14,102	31,112	NA	26,086,447
South America						
Colombia	6,965	15,366	4,667	10,296	-33	6,715,978
Peru	3,682	8,123	2,624	5,789	-29	2,851,073
Argentina	2,482	5,476	3,911	8,629	58	5,434,198
Brazil	4,241	9,357	4,205	9,277	-1	5,152,364
Venezuela	3,478	7,673	3,175	7,005	-9	4,133,303
Others*	494	1,090	1,475	3,254	199	2,408,908
Subtotal	21,342	47,085	20,057	44,250	NA	26,695,824

Table 4-14 Change in Meat Exports (cont.)

Area or Country	Fiscal Year 1999 Thousands of Metric Tons	Fiscal Year 1999 Thousands of Metric Tons	Fiscal Year 2000 Thousands of Metric Tons	Percentage Change from 1999	Fiscal Year 2000 Value in U.S. \$ (1000 Dollars)
European Union					
United Kingdom	10,131	22,351	7,367	16,253	-27
Belgium-Luxembourg	8,469	18,684	10,530	23,231	6,893,504
France	309	682	1,054	2,325	5,384,243
Netherlands	2,723	6,008	2,131	4,701	1,592,308
Germany	6,432	14,190	9,027	19,916	6,386,989
Finland	75	165	691	1,524	7,451,218
Spain	1,319	2,910	421	929	646,780
Italy	1,478	3,261	2,175	4,799	1,904,634
Greece	1,215	2,681	453	999	6,749,978
Denmark	805	1,776	548	1,209	1,081,435
Sweden	43	95	1,269	2,800	1,794,175
Portugal	88	194	84	185	1,305,566
Ireland	126	278	16	35	296,316
Austria	1	2	0	0	50,925
Subtotal	33,214	73,277	35,766	78,908	0
Other Western Europe				NA	41,538,071
Switzerland	960	2,118	1,038	2,290	8,100,395
Norway	1,175	2,592	0	0	0
Others*	112	247	205	452	1,957,036
Subtotal	2,247	4,957	1,243	2,742	NA
Former USSR				NA	10,057,431
Russian Federation	49,829	109,934	96,615	213,154	160,331,247
Latvia	4,284	9,451	17,849	39,379	9,846,025
Estonia	914	2,016	3,057	6,744	2,214,795
Others*	772	1,703	422	931	690,565
Subtotal	55,799	123,105	117,943	260,208	NA
Eastern Europe				NA	173,082,632
Poland	10,582	23,346	7,250	15,995	5,640,382
Bulgaria	547	1,207	275	607	271,783
Romania	527	1,163	291	642	316,535
Others*	456	1,006	145	320	378,153
Subtotal	12,112	26,722	7,961	17,564	NA
					6,606,853

Table 4-14 Change in Meat Exports (cont.)

Area or Country	Fiscal Year 1999 Thousands of Metric Tons	Fiscal Year 1999 Thousands of Metric Tons	Fiscal Year 2000 Thousands of Metric Tons	Percentage Change from 1999	Fiscal Year 2000 Value in U.S. \$ (1000 Dollars)
Middle East					
United Arab Emirates	968	2,136	805	1,776	3,370,751
Saudi Arabia	1,287	2,839	1,334	2,943	3,683,467
Israel	704	1,553	1,005	2,217	1,518,168
Others*	1,201	2,650	1,031	2,275	3,628,274
Subtotal	4,160	9,178	4,175	9,211	NA
Africa					
Egypt	31,815	70,191	29,675	65,470	26,766,467
Cote d'Ivoire	2,758	6,085	2,025	4,468	1,735,536
Angola	1,246	2,749	835	1,842	742,066
Gabon	613	1,352	698	1,540	464,888
Others*	113	249	1,863	4,110	1,749,693
Subtotal	36,545	80,626	35,096	77,429	NA
Asia					
Japan	695,858	1,535,216	745,103	1,643,861	7
Korea, Republic of	122,758	270,831	172,740	381,102	41
Hong Kong	52,284	115,350	55,935	123,405	7
Taiwan	55,270	121,938	46,581	102,768	-16
Indonesia	1,087	2,398	8,844	19,512	714
Philippines	3,649	8,050	2,418	5,335	-34
Singapore	1,582	3,490	2,455	5,416	55
China, People's Republic of	9,867	21,769	13,074	28,844	33
Thailand	848	1,871	413	911	-51
Others*	580	1,280	1,564	3,451	170
Subtotal	943,783	2,082,193	1,049,127	2,314,605	NA
Total	1,601,482	3,533,221	1,835,783	4,050,141	NA
					3,423,419,348
					5,018,264,781

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

Except for EU countries, exports to countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

*"Others" includes the following countries in order of greatest volume: Malaysia, Kuwait, Micronesia, Hungary, Palau, Lebanon, Lithuania, Uruguay, Nicaragua, Belize, Republic of Moldova, French Pacific Islands, French W. Indies, Jordan, Republic of Qatar, Ukraine, Georgia, Bahrain, Turks and Caicos Islands, Albania, Republic of South Africa, Chile, Iceland, Ecuador, Guyana, Cambodia, Republic of Azerbaijan, Pakistan, Vietnam, Macedonia, Morocco, Bolivia, Papua New Guinea, Ghana, Oman, Surinam, Turkey, Western Samoa, Turkey, Venezuela, Sri Lanka, Other Pacific Islands- NEC.

NA Not Applicable

Table 4-15 Change in Poultry Exports

Table 4-15 shows the volume of U.S. poultry exports for FY 1999 and FY 2000, the percentage change, and the dollar value for FY 2000.

Area or Country	Fiscal Year 1999		Fiscal Year 2000		Percentage Change from 1999	Fiscal Year 2000 Value in U.S. \$ (1000 Dollars)
	Thousands of Metric Tons	Thousands of Pounds	Thousands of Metric Tons	Thousands of Pounds		
North America						
Mexico	240,497	529,724	283,910	625,346	18	249,401
Canada	100,064	220,403	115,406	254,196	15	242,573
Subtotal	340,561	750,127	399,316	879,542	NA	491,974
Caribbean						
Jamaica	27,075	59,636	27,091	59,671	0	13,504
Leeward-Windward Islands	20,962	46,171	20,213	44,522	-4	19,066
Netherlands Antilles	19,080	42,026	17,092	37,647	-10	16,469
Haiti	34,625	76,266	16,568	36,493	-52	12,238
Dominican Republic	9,309	20,504	8,523	18,773	-8	7,687
Bahamas	10,510	23,150	4,140	9,119	-61	6,124
Bermuda	2,746	6,048	3,005	6,619	9	5,744
Barbados	1,480	3,260	2,031	4,474	37	1,552
Cayman Islands	798	1,758	869	1,914	9	1,394
Trinidad and Tobago	2,013	4,434	3,151	6,940	57	2,611
Others*	308	678	228	502	-26	436
Subtotal	128,906	283,931	102,911	226,674	NA	86,825
Central America						
Guatemala	21,836	48,096	31,499	69,380	44	21,034
Panama	2,709	5,967	3,675	8,095	36	4,456
Honduras	2,371	5,222	3,336	7,348	41	3,247
Nicaragua	1,048	2,308	1,611	3,548	54	1,140
Others*	404	890	1,915	4,218	374	1,959
Subtotal	28,368	62,484	42,036	92,589	NA	31,836
South America						
Colombia	15,684	34,546	17,967	39,575	15	10,151
Surinam	8,070	17,775	7,580	16,696	-6	4,850
Guyana	7,288	16,053	8,726	19,220	20	4,344
Peru	2,112	4,652	3,013	6,637	43	1,330
Ecuador	911	2,007	473	1,042	-48	682
Brazil	617	1,359	916	2,018	48	1,587
Others*	906	1,996	2,290	5,044	153	3,072
Subtotal	35,588	78,387	40,965	90,230	NA	26,016

Table 4-15 Change in Poultry Exports (cont.)

Area or Country	Fiscal Year 1999 Thousands of Metric Tons	Fiscal Year 1999 Thousands of Pounds of Pounds	Fiscal Year 2000 Thousands of Metric Tons	Fiscal Year 2000 Thousands of Pounds of Pounds	Percentage Change from 1999	Fiscal Year 2000 Value in U.S. \$ (1000 Dollars)
European Union						
Germany	9,652	21,260	7,957	17,526	-18	3,714
Belgium-Luxembourg	4,898	10,788	3,746	8,251	-24	1,560
Greece	13,888	30,590	18,374	40,471	32	10,127
Netherlands	7,809	17,200	4,446	9,793	-43	2,905
United Kingdom	667	1,469	8,373	18,443	1155	4,343
Finland	2,184	4,811	872	1,921	-60	765
Italy	699	1,540	1,781	3,923	155	1,254
Denmark	154	339	150	330	-3	202
France	35	77	896	1,974	2460	609
Spain	90	198	1,325	2,918	1372	549
Portugal	1	2	46	101	4500	69
Ireland	0	0	3,193	7,033	New Export New Export	2,033
Austria	0	0	6	13		3
Subtotal	40,077	88,274	51,165	112,697	NA	28,133
Former USSR						
Russian Federation	328,507	723,577	643,111	1,416,530	96	325,631
Estonia	154,343	339,959	70,879	156,120	-54	36,269
Latvia	314,312	692,311	141,145	310,889	-55	61,908
Georgia, Republic of	28,242	62,206	62,581	137,842	122	38,419
Ukraine	45,431	100,067	709	1,562	-98	468
Azerbaijan, Republic	2,468	5,436	1,350	2,974	-45	663
Armenia, Republic of	2,026	4,463	655	1,443	-68	334
Kazakhstan, Republic of	3,426	7,546	0	0	-100	0
Turkmenistan	1,716	3,780	4,644	10,229	New Export New Export	2,552
Lithuania	716	1,577	119	262		58
Others*	189	416	775	1,707	310	501
Subtotal	881,376	1,941,338	925,968	2,039,557	NA	466,803
Eastern Europe						
Poland	45,904	101,109	51,248	112,880	12	24,964
Romania	2,417	5,324	8,745	19,262	262	4,952
Yugoslavia	0	0	0	0	0	0
Macedonia	1,174	2,586	14,145	31,156	1105	8,190
Albania	6,278	13,828	8,770	19,317	40	5,412
Bulgaria	2,958	6,515	5,835	12,852	97	3,456
Others*	300	661	927	2,042	209	455
Subtotal	59,031	130,023	89,670	197,509	NA	47,429

Table 4-15 Change in Poultry Exports (cont.)

Area or Country	Fiscal Year 1999		Fiscal Year 2000		Percentage Change from 1999	Fiscal Year 2000 Value in U.S. \$ (1000 Dollars)
	Thousands of Metric Tons	Thousands of Pounds	Thousands of Metric Tons	Thousands of Pounds		
Middle East						
United Arab Emirates	19,147	42,174	18,869	41,561	-1	13,393
Turkey	11,781	25,949	21,495	47,345	82	11,354
Saudi Arabia	6,430	14,163	7,259	15,989	13	7,515
Kuwait	1,463	3,222	1,287	2,835	-12	3,053
Jordan	1,130	2,489	260	573	-77	200
Oman	1,214	2,674	1,639	3,610	35	1,203
Others*	1,138	2,507	4,314	9,502	279	3,025
Subtotal	42,303	93,178	55,123	121,415		39,743
Africa						
South Africa, Republic of	25,275	55,671	16,092	35,445	-36	11,546
Angola	7,346	16,180	25,966	57,193	253	12,969
Ghana	1,639	3,610	2,833	6,240	73	1,508
Others*	989	2,178	16,012	35,268	1,519	8,893
Subtotal	35,249	77,640	60,903	134,146		34,916
Asia						
Hong Kong	660,874	1,455,656	679,436	1,496,541	3	388,104
Japan	109,096	240,297	109,831	241,916	1	131,611
China, People's Republic of	76,573	168,661	83,319	183,520	9	45,363
Singapore	12,285	27,059	29,399	64,755	139	24,227
Korea, Republic of	59,401	130,838	83,650	184,249	41	52,883
Taiwan	23,176	51,048	24,256	53,427	5	20,852
Philippines	34,326	75,607	17,057	37,570	-50	14,156
Malaysia	4,158	9,159	3,466	7,634	-17	2,971
Indonesia	9,694	21,352	15,576	34,308	61	9,011
Others*	509	1,121	798	1,758	57	641
Subtotal	990,092	2,180,798	1,046,788	2,305,678		689,819
Total	3,115,772	6,862,867	3,392,431	7,472,241		2,071,321

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

"Others" includes the following countries in order of greatest volume: Morocco, Algeria, Tunisia, Libya, Egypt, Afghanistan, Nepal, Bahrain, Australia, Qatar, Republic of Kyrgyzstan, French Guiana, Macau, Malta & Gozo, Argentina, Republic of Moldova, El Salvador, Lebanon, Chile, Venezuela, Nigeria, Turks & Caicos Islands, Palau, Israel, Denmark, Costa Rica, French West Indies, Egypt, Hungary, Namibia, Senegal, British Ind. Ocean, Belize, Thailand, Yemen, Republic of Belarus, Gambia, and Slovakia.

NA Not Applicable



V. Foreign Review and Port-of-Entry Reinspection

Information on foreign program review and import reinspection is presented as required by the Federal Meat Inspection Act (FMIA). Information on both meat and poultry imports is included, although no formal report is required by the Poultry Products Inspection Act (PPIA). Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

FOREIGN CERTIFICATION

FSIS audits foreign inspection systems to ensure that foreign countries certified to export meat and poultry to the United States maintain equivalent inspection systems. During FY 2000, on-site audits of foreign inspection systems were completed in 33 categories, and involved 200 foreign establishments and 66 foreign laboratories that conduct residue and microbiological analyses. All countries were found to be maintaining systems of inspection equivalent to those in the United States, although some issues were identified that required additional follow-up action. In addition, FSIS conducted the initial country audit of Slovakia, to examine all aspects of its meat inspection program following Slovakia's request for approval to ship meat products to the United States.

System audits focus on the overall delivery of inspection services in a foreign country, as opposed to the earlier model that relied on audits of foreign slaughter and processing establishments for compliance with U.S. requirements. System audits provide FSIS with information about how foreign governments carry out their responsibility to ensure that exporting establishments attain the same level of public health protection as U.S. domestic establishments. Teams are used in countries where FSIS decides to place special emphasis on an inspection area that requires specialized expertise to audit. For example, in addition to the annual audits of countries approved to export to the United States during FY 2000, FSIS conducted team audits of the residue programs in Belgium and Italy. The audit closely examined the entire residue program in place in these two countries, including control of food animal drugs on the farm and laboratory testing programs and procedures. FSIS

also conducted an audit of the Mexican inspection system to follow up on previously identified deficiencies in the Mexican program.

During FY 2000, FSIS audited foreign country control systems for five risk areas: 1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures; 2) animal disease controls; 3) residue controls; 4) slaughter and processing controls, including the implementation and operation of HACCP systems and the generic *E. coli* testing program; and 5) enforcement controls, including the testing program for *Salmonella*.

MEAT, POULTRY, AND EGG PRODUCTS IMPORTS

In FY 2000, 3.7 billion pounds of imported meat and poultry were presented to FSIS for reinspection. Inspectors refused entry to 8.9 million pounds of this amount.

During FY 2000, over 8 million pounds of egg products were imported from Canada, an increase of 47 percent from FY 1999. Of the total, more than 6 million pounds were imported in liquid form, more than 942,000 pounds in frozen form, and over 786,000 pounds in dried form. All imported products are inspected for wholesomeness. A total of 58 production lots were randomly selected and tested (microbiological and chemical analysis). Approximately 420 pounds of pasteurized liquid egg product was refused entry during FY 2000.

IMPORT CERTIFICATION

FSIS requires certificates to accompany imported meat, poultry, and egg products to identify products by country and plants of origin, shipping marks, and amounts. They certify that the products are wholesome, not adulterated or misbranded; that they otherwise comply with U.S. requirements; and, for meat and poultry products, that they received ante-mortem and post-mortem inspection.

AUTOMATED IMPORT INFORMATION SYSTEM (AIIS)

A description of each lot arriving at a U.S. port is entered into the Automated Import Inspection System (AIIS). This computerized system centralizes reinspection and shipping information from all ports, allowing FSIS to determine the frequency of reinspection assignments based on the compliance history of each country and establishment. The following information is stored in the system:

- amount and kind of products offered from each country and establishment and the amount refused entry;
- results of certification and labeling reinspections;
- results of organoleptic reinspection for defects such as bone, hair, and cartilage; and
- results of laboratory samples tested for residues, microbiology, proper cooking temperatures, food chemistry, species, and economic and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards equivalent to U.S. standards. The Federal Meat Inspection Act requires that foreign residue control programs include: random sampling of animals at slaughter; approved sampling and analytical methods; testing target tissues for specific compounds; and testing compounds identified by the USDA or the origin country as potential contaminants.

LABORATORY SAMPLING

FSIS samples imported meat and poultry products for microbiological contamination and chemical residues. As in

domestic inspection, shipments are not held until laboratory test results are received unless the plant is in “intensified” status because of a previous violation.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. If product is in commerce or at the consumer level, product recall actions are taken. In addition, FSIS notifies the foreign country of the violation and holds further shipments from the producing establishment until it receives laboratory analyses showing negative results.

Table 5-1

Table 5-1 lists the number of plants in each foreign country certified to export meat or poultry products to the United States during 2000. It also shows the number of inspectors licensed by each country to inspect those products.

Foreign Plants Authorized to Export Products to the United States and Number of Inspectors

Country	Authorized 01/01/2000	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/2000	Licensed Foreign Inspectors
Argentina	34	5	3	0	32	314
Australia*	97	5	11	2	105	504
Austria*	3	1	0	0	2	7
Belgium	7	2	0	0	5	50
Brazil	25	1	3	1	28	380
Canada*	492	3	46	1	536	1493
Costa Rica*	3	1	1	1	4	20
Croatia*	2	0	0	0	2	19
Czech Republic	2	0	0	0	2	29
Denmark*	88	0	8	0	96	586
Finland*	6	0	1	0	7	50
France*	33	9	5	0	29	31
Germany	11	0	0	0	11	71
Great Britain	6	2	0	0	4	34
Honduras*	3	0	0	0	3	17
Hong Kong*	1	0	0	0	1	1
Hungary	9	0	0	0	9	106
Iceland*	4	0	1	0	5	8
Ireland*	7	2	0	0	5	118
Israel*	16	3	0	0	13	31
Italy*	122	3	21	1	141	36
Japan*	3	0	0	0	3	47
Mexico*	32	7	5	2	32	18
Netherlands*	32	0	0	0	32	324
New Zealand*	72	1	3	0	74	910
Nicaragua*	3	0	0	0	3	21
N. Ireland*	2	0	1	0	3	263
Poland*	18	0	2	0	20	256
Romania	10	4	0	0	6	102
Spain*	4	0	0	0	4	2
Sweden	12	4	0	0	8	24
Switzerland	5	0	1	0	6	25
Uruguay*	23	0	0	0	23	191
Total	1187	53	112	8	1254	6088

* Number of inspectors is in accordance with previous year's data

Table 5-2

Table 5-2 shows the sources of products to the United States during 2000. A total of 3,687,944,000 pounds were imported during FY 2000.

Source of Products Imported into the United States

Country	Total Pounds Imported	Percent of Total Pounds Imported
Argentina	100,297,000	2.7
Australia	831,138,000	22.5
Brazil	102,502,000	2.8
Canada	1,786,739,000	48.5
Denmark	133,119,000	3.6
New Zealand	543,275,000	14.7
All Others	190,874,000	5.2

Table 5-3

Table 5-3 shows the types of products imported into the United States in 2000.

Types of Products Imported into the United States

Product	Percent Imported
Fresh Meat	86
Processed Meat	12
Poultry	2

Table 5-4

Table 5-4 and tables 5-4A through 5-4G show the volume of products in metric tons and pounds, by major product category, imported into the United States from each eligible country in FY 2000.

Imported Meat and Poultry Passed for Entry

Country of Origin	Metric Tons	Pounds in Thousands
Argentina	45,119	99,488
Australia	376,084	829,261
Austria	11	25
Belgium	4,381	9,661
Brazil	45,974	101,373
Canada	809,199	1,784,288
Costa Rica	12,100	26,682
Croatia	769	1,669
Denmark	60,208	132,756
Finland	987	2,175
France	412	907
Germany	255	562
Honduras	100	220
Hong Kong	405	893
Hungary	2,417	5,327
Iceland	20	44
Ireland	2,647	5,836
Israel	437	965
Italy	2,111	4,652
Japan	8	18
Mexico	5,700	12,569
N. Ireland	61	135
Netherlands	7,100	15,653
New Zealand	245,781	541,947
Nicaragua	9,834	21,686
Poland	7,443	16,414
Spain	201	443
Sweden	91	203
Switzerland	34	74
United Kingdom	3,178	7,008
Uruguay	25,410	56,032
Total	1,668,477	3,678,996

Table 5-4A

Fresh Beef – Passed for Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Heat Meat & Tongue	Edible Organs	Total
Argentina	792	(1,746)	13,436	(29,627)	10,942	(24,127)
Australia	427	(941)	271,518	(598,696)	52,552	(115,878)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	163,107	(359,651)	81,854	(180,489)	123,506	(272,331)
Costa Rica	24	(53)	7,775	(17,145)	4,236	(9,340)
Croatia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Honduras	0	0	80	(176)	20	(44)
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	8	(18)	0
Mexico	1,744	(3,844)	0	1,272	(2,805)	0
Netherlands	0	0	0	0	0	0
New Zealand	308	(679)	193,696	(427,099)	20,734	(45,718)
Nicaragua	51	(111)	7,539	(16,624)	2,103	(4,638)
Poland	0	0	0	0	3	(8)
Slovenia	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	43	(95)	15,430	(34,023)	8,282	(18,262)
Total	166,496	(367,120)	591,328	(1,303,879)	(223,655)	(493,161)
				7,851	(17,311)	7,348
					(16,204)	996,678
						(2,197,675)

Table 5-4B

Processed Beef—Passed for Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	Totals
Argentina	54	(120)	10,563 (23,291)	4,281 (9,440)	2,398 (5,287)	2,527 (5,572)
Australia	0	0	0	1,126 (2,483)	31 (67)	9 (20)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	33	(72)	2,707 (5,969)	31,953 (70,457)	11,213 (24,724)	68 (151)
Canada	76	(169)	54 (120)	0	9,012 (19,871)	16,347 (36,044)
Costa Rica	0	0	0	0	0	0
Croatia	0	0	0	0	247 (545)	2 (4)
Denmark	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	60 (132)	6 (13)
Japan	0	0	0	0	0	0
Mexico	0	0	2	5	15 (33)	2,295 (5,061)
Netherlands	0	0	0	0	0	0
New Zealand	0	0	0	639 (1,410)	368 (811)	0
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	16 (35)	16 (35)
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	691 (1,525)	165 (365)	30 (66)	202 (446)
Total	163	(361)	14,017 (30,910)	38,164 (84,155)	23,374 (51,536)	21,510 (47,431)
						97,228 (214,393)
						Grand Total for Beef 1,093,906 (2,412,068)

Table 5-4C

Fresh Pork—Passed for Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Edible Organs	Total
Argentina	0	0	0	0	0
Australia	0	0	1	0	1
Austria	0	0	0	0	0
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	120,824 (266,417)	49,674 (109,530)	130,842 (288,508)	226 (499)	301,566 (664,954)
Costa Rica	0	0	0	0	0
Croatia	0	0	0	0	0
Denmark	0	0	27,589 (60,833)	12,378 (27,293)	39,967 (88,126)
Finland	0	0	868 (1,913)	119 (262)	987 (2,175)
France	0	0	0	0	0
Germany	0	0	0	0	0
Honduras	0	0	0	0	0
Hong Kong	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	0	0	0	0
Ireland	0	1,850 (4,080)	576 (1,270)	0	2,426 (5,350)
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Japan	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	0	0	0	0
Nicaragua	0	0	0	0	0
Poland	0	0	0	0	0
Slovenia	0	0	0	0	0
Spain	0	0	0	0	0
Sweden	0	34 (76)	57 (127)	0	91 (203)
Switzerland	0	0	0	0	0
United Kingdom	0	2,117 (4,668)	1,048 (2,311)	13 (29)	3,178 (7,008)
Uruguay	0	0	0	0	0
Total	120,824 (266,417)	82,133 (181,101)	145,020 (319,771)	239 (528)	348,216 (767,817)

Table 5-4D Processed Pork - Passed for Entry FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Austria	11	(25)	0	0	0	0	0	0
Belgium	260	(574)	0	0	0	0	0	(25)
Brazil	0	0	0	0	0	0	0	0
Canada	9,635	(21,246)	22	(50)	43,159	(95,166)	5,091	(11,226)
Costa Rica	0	0	0	0	0	0	0	0
Croatia	13	(29)	0	0	0	180	(398)	203
Denmark	1,947	(4,293)	36	(80)	1,647	(3,632)	9,843	(21,703)
Finland	0	0	0	0	0	0	0	0
France	323	(712)	0	0	0	0	0	0
Germany	201	(444)	37	(81)	17	(37)	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	33	(72)	0	0	78	(172)	1,150	(2,535)
Iceland	0	0	0	0	0	0	0	0
Ireland	117	(258)	74	(163)	30	(65)	0	0
Israel	0	0	0	0	0	0	0	0
Italy	1,764	(3,889)	0	0	206	(453)	74	(164)
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	139	(306)	0	0
N. Ireland	27	(60)	34	(75)	0	0	0	0
Netherlands	997	(2,198)	279	(615)	0	0	2,497	(5,506)
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Poland	166	(367)	0	0	13	(28)	6,922	(15,264)
Spain	180	(396)	21	(47)	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	18	(39)	0	0	0	0	0	(39)
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	15,692	(34,602)	503	(1,111)	45,289	(99,859)	26,638	(58,738)
					9,807	(21,621)	5,133	(11,316)
							1,093	(2,411)
							104,155	(229,658)
							Grand Total for Pork	452,371
								(997,475)

Table 5-4E

Veal - Passed for Entry FY 2000 In Metric Tons (Pounds in Thousands)

Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	1,810	(3,991)	1,191	(2,626)	327	(721)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	184	(407)	1,960	(4,322)	12	(26)
Costa Rica	0	0	0	0	0	0
Croatia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
N. Ireland	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	6,254	(13,790)	4,079	(8,994)	0	381
Nicaragua	0	0	0	0	0	(840)
Poland	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total	8,248	(18,188)	7,230	(15,942)	339	(747)
					7,720	(17,022)
					28	(61)
						23,565
						(51,960)

Table 5-4F

Mutton and Lamb; and Goat—Passed for Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Mutton and Lamb			Processed			Total		Goat Fresh	
	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed					
Argentina	0	0	0	0	0	0	0	0	0	0
Australia	197	(435)	37,916	(83,604)	1,458	(3,214)	0	0	39,612	(87,342)
Austria	0	0	0	0	0	0	41	(89)	0	0
Belgium	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0
Canada	19	(43)	92	(203)	0	0	173	(381)	109	(240)
Costa Rica	0	0	0	0	0	0	0	0	0	0
Croatia	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	16	(35)	0	4	(9)	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	1	(2)	0	0	0	0	0
N. Ireland	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0
New Zealand	385	(849)	15,995	(35,268)	1,347	(2,971)	0	38	(85)	17,765
Nicaragua	0	0	0	0	0	0	0	0	0	(39,173)
Poland	0	0	0	0	0	0	0	0	0	339
Spain	0	0	0	0	0	0	0	0	0	(478)
Sweden	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0
Uruguay	23	(52)	366	(806)	0	0	0	9	(20)	398
Total	624	(1,379)	54,386	(119,918)	2,809	(6,194)	173	(381)	197	(434)
										58,189
										(128,306)
										4,721
										(10,411)

Table 5-4G

**Poultry and Miscellaneous Combinations - Passed for Entry FY 2000 in
Metric Tons (Pounds in Thousands)**

Country of Origin	Poultry and Miscellaneous Combinations*					
	Fresh Poultry	Processed Poultry	Total		Miscellaneous**	
Argentina	0	0	0	0	0	0
Australia	0	0	0	0	31	(69)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	15,365	(33,879)	15,377	(33,906)	30,742	(67,785)
Costa Rica	0	0	0	0	25	(56)
Croatia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	1	(2)	66	(146)	67	(148)
Germany	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	47	(104)	0	0	47	(104)
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	257	(567)	13	(29)	270	(596)
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	200	(442)	200	(442)
Netherlands	0	0	0	0	0	0
New Zealand	0	0	0	0	0	20
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	33
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total	15,670	(34,552)	15,656	(34,523)	31,326	(69,075)
					4,399	(9,701)

* No horsemeat was imported into the United States for the period 10-01-99 to 09-30-2000.

** Processed Varied Combination (more than one species).

Table 5-5

Table 5-5 and tables 5-5A through 5-5G show the volume of products in metric tons and in pounds, by major product category, condemned or refused entry into the United States from each eligible country in FY 2000.

Imported Meat and Poultry Condemned and/or Refused Entry

Country of Origin	Refused Entry	
	Metric Tons	Total Pounds in Thousands
Argentina	365	809
Australia	851	1,877
Austria	0	0
Belgium	2	5
Brazil	512	1,129
Canada	1,112	2,451
Costa Rica	89	196
Croatia	0	0
Denmark	165	363
Finland	39	85
France	0	0
Germany	5	12
Honduras	0	0
Hong Kong	0	0
Hungary	1	2
Iceland	0	0
Ireland	13	29
Israel	6	15
Italy	11	24
Japan	0	0
Mexico	0	0
N. Ireland	1	3
Netherlands	9	19
New Zealand	603	1,328
Nicaragua	63	138
Poland	14	31
Spain	2	5
Sweden	30	67
Switzerland	0	1
United Kingdom	0	0
Uruguay	163	359
Total	4,056	8,948

Table 5-5A Fresh Beef - Refused Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts	Head Meat & Tongue	Edible Organs	Total
Argentina	7 (15)	222 (491)	19 (43)	31 (68)	0 0	279 (617)
Australia	0 0	566 (1,248)	19 (42)	6 (14)	0 0	591 (1,304)
Austria	0 0	0 0	0 0	0 0	0 0	0 0
Belgium	0 0	0 0	0 0	0 0	0 0	0 0
Brazil	0 0	0 0	0 0	0 0	0 0	0 0
Canada	124 (274)	106 (234)	186 (411)	1 (2)	20 (44)	437 (965)
Costa Rica	0 0	77 (170)	7 (14)	0 0	5 (12)	89 (196)
Croatia	0 0	0 0	0 0	0 0	0 0	0 0
Denmark	0 0	0 0	0 0	0 0	0 0	0 0
Finland	0 0	0 0	0 0	0 0	0 0	0 0
France	0 0	0 0	0 0	0 0	0 0	0 0
Germany	0 0	0 0	0 0	0 0	0 0	0 0
Honduras	0 0	0 0	0 0	0 0	0 0	0 0
Hong Kong	0 0	0 0	0 0	0 0	0 0	0 0
Hungary	0 0	0 0	0 0	0 0	0 0	0 0
Iceland	0 0	0 0	0 0	0 0	0 0	0 0
Ireland	0 0	0 0	0 0	0 0	0 0	0 0
Israel	0 0	0 0	0 0	0 0	0 0	0 0
Italy	0 0	0 0	0 0	0 0	0 0	0 0
Japan	0 0	0 0	0 0	0 0	0 0	0 0
Mexico	0 0	0 0	0 0	0 0	0 0	0 0
Netherlands	0 0	0 0	0 0	0 0	0 0	0 0
New Zealand	0 (1)	488 (1,076)	30 (65)	6 (12)	1 (2)	525 (1,156)
Nicaragua	0 0	40 (89)	2 (4)	0 0	21 (45)	63 (138)
Poland	0 0	0 0	0 0	0 0	0 0	0 0
Spain	0 0	0 0	0 0	0 0	0 0	0 0
Sweden	0 0	0 0	0 0	0 0	0 0	0 0
Switzerland	0 0	0 0	0 0	0 0	0 0	0 0
United Kingdom	0 0	0 0	0 0	0 0	0 0	0 0
Uruguay	0 0	101 (223)	42 (93)	0 0	0 0	143 (316)
Total	131 (290)	1,600 (3,531)	305 (672)	44 (96)	47 (103)	2,127 (4,692)

Table 5-5B Processed Beef - Refused Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Cured Beef	Cooked Beef	Corned Beef	Other Canned	Misc. Processed	Total
Argentina	0 0	40 (89)	45 (100)	0 (1)	1 (2)	86 (192)
Australia	0 0	0 0	5 (11)	0 0	0 0	5 (11)
Austria	0 0	0 0	0 0	0 0	0 0	0 0
Belgium	0 0	0 0	0 0	0 0	0 0	0 0
Brazil	0 0	4 (10)	380 (837)	128 (282)	0 0	512 (1,129)
Canada	0 0	0 0	0 0	0 0	57 (126)	57 (126)
Costa Rica	0 0	0 0	0 0	0 0	0 0	0 0
Croatia	0 0	0 0	0 0	0 0	0 0	0 0
Denmark	0 0	0 0	0 0	0 0	0 0	0 0
Finland	0 0	0 0	0 0	0 0	0 0	0 0
France	0 0	0 0	0 0	0 0	0 0	0 0
Germany	0 0	0 0	0 0	0 0	0 0	0 0
Honduras	0 0	0 0	0 0	0 0	0 0	0 0
Hong Kong	0 0	0 0	0 0	0 0	0 0	0 0
Hungary	0 0	0 0	0 0	0 0	0 0	0 0
Iceland	0 0	0 0	0 0	0 0	0 0	0 0
Ireland	0 0	0 0	0 0	0 0	0 0	0 0
Israel	0 0	0 0	0 0	0 0	0 0	0 0
Italy	0 0	0 0	0 0	0 0	0 0	0 0
Japan	0 0	0 0	0 0	0 0	0 0	0 0
Mexico	0 0	0 0	0 0	0 0	0 0	0 0
N. Ireland	0 0	0 0	0 0	0 0	0 0	0 0
Netherlands	0 0	0 0	0 0	0 0	0 0	0 0
New Zealand	0 0	0 0	0 0	0 0	0 0	0 0
Nicaragua	0 0	0 0	0 0	0 0	0 0	0 0
Poland	0 0	0 0	0 0	0 0	0 0	0 0
Slovenia	0 0	0 0	0 0	0 0	0 0	0 0
Spain	0 0	0 0	0 0	0 0	0 0	0 0
Sweden	0 0	0 0	0 0	0 0	0 0	0 0
Switzerland	0 0	0 0	0 0	0 0	0 0	0 0
United Kingdom	0 0	0 0	0 0	0 0	0 0	0 0
Uruguay	0 0	1 (2)	0 0	0 0	8 (17)	9 (19)
Total	0 0	45 (101)	430 (948)	128 (283)	66 (145)	669 (1,477)
Grand Total for Beef						2,796 (6,169)

Table 5-5C Fresh Pork - Refused Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Misc. Fresh	Manufacturing	Carcasses & Cuts		Edible Organs		Total	
Argentina	0 0	0 0	0 0	0 0	0 0	0 0	0 0	0 0
Australia	0 0	12 (27)	0 0	0 0	0 0	0 0	12 (27)	
Austria	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Belgium	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Brazil	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Canada	65 (142)	126 (278)	128 (283)	0 0	0 0	319 (703)		
Costa Rica	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Croatia	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Denmark	0 0	67 (147)	63 (139)	0 0	0 0	130 (286)		
Finland	0 0	39 (85)	0 0	0 0	0 0	39 (85)		
France	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Germany	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Honduras	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Hong Kong	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Hungary	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Iceland	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Ireland	0 0	11 (25)	2 (4)	0 0	0 0	13 (29)		
Israel	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Italy	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Japan	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Mexico	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
N. Ireland	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Netherlands	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
New Zealand	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Nicaragua	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Poland	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Spain	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Sweden	0 0	0 (1)	30 (66)	0 0	0 0	30 (67)		
Switzerland	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
United Kingdom	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Uruguay	0 0	0 0	0 0	0 0	0 0	0 0	0 0	
Total	65 (142)	255 (563)	223 (492)	0 0	543 (1,197)			

Processed Pork - Refused for Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Table 5-5D

Country of Origin	Cured Pork	Sausage	Other Cooked/Cured	Ham	Picnic Ham	Chopped Ham Luncheon	Other Canned	Total
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Austria	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0
Canada	0	(1)	0	0	83	(182)	0	83 (183)
Costa Rica	0	0	0	0	0	0	0	0
Croatia	0	0	0	0	0	0	0	0
Denmark	22	(49)	2	(4)	0	4	(9)	35 (77)
Finland	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0
Germany	0	0	5	(12)	0	0	0	5 (12)
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	11	(24)	0	0	0	0	11 (24)
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
N. Ireland	0	0	0	1	(3)	0	0	1 (3)
Netherlands	0	0	8	(18)	0	0	1	10 (23) (42)
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	4	4 (8)
Spain	0	0	2	(5)	0	0	0	2 (5)
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	(1)	0	0	0	0	0	0 (1)
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	33	(75)	18 (42)	83	(182)	4 (9)	3 (8)	11 (22) (24)
								163 (362)
								Grand Total for Pork 706 (1,559)

Table 5-5E Veal—Refused Entry in FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Manufacturing	Carcasses & Cuts	Edible Organs	Misc. Fresh	Processed	Total
Argentina	0	0	0	0	0	0
Australia	8	(18)	4	(8)	0	0
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	0	36	(78)	0	37
Costa Rica	0	0	0	0	0	(81)
Croatia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
N. Ireland	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	22	(48)	1	(2)	0	(32)
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Total	30	(66)	41	(88)	0	87 (190)

Table 5-5F

Mutton and Lamb and Goat - Refused Entry FY 2000 in Metric Tons (Pounds in Thousands)

Country of Origin	Manufacturing	Mutton and Lamb			Total	Goat Fresh
		Carcasses & Cuts	Edible Organs	Misc. Fresh		
Argentina	0	0	0	0	0	0
Australia	5	(12)	177	(390)	3	(99)
Austria	0	0	0	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0
Croatia	0	0	0	0	0	0
Denmark	0	0	0	0	0	0
Finland	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Japan	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
N. Ireland	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	0	0	37	(82)	2	(87)
Nicaragua	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Spain	0	0	0	0	0	0
Sweden	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
United Kingdom	0	0	11	(24)	0	11 (24)
Uruguay	0	0	0	0	0	0
Total	5	(12)	225	(496)	5	(12)
					0	0
					0	0
					235	(520)
					45	(99)

**Table 5-5G Poultry and Miscellaneous Combinations* - Refused Entry FY 2000 in Metric Tons
(Pounds in Thousands)**

Country of Origin	Fresh Poultry	Processed Poultry	Total Poultry	Miscellaneous
Argentina	0	0	0	0
Australia	0	0	0	0
Austria	0	0	0	0
Belgium	0	0	0	0
Brazil	0	0	0	0
Canada	117	(257)	59	(129)
Costa Rica	0	0	0	0
Croatia	0	0	0	0
Denmark	0	0	0	0
Finland	0	0	0	0
France	0	0	0	0
Germany	0	0	0	0
Guatemala	0	0	0	0
Honduras	0	0	0	0
Hong Kong	0	0	0	0
Hungary	0	0	0	0
Iceland	0	0	0	0
Ireland	6	(14)	0	6
Israel	0	0	0	0
Italy	0	0	0	0
Japan	0	0	0	0
Mexico	0	0	0	0
N. Ireland	0	0	0	0
Netherlands	0	0	0	0
New Zealand	0	0	0	0
Nicaragua	0	0	0	0
Poland	0	0	0	0
Spain	0	0	0	0
Sweden	0	0	0	0
Switzerland	0	0	0	0
United Kingdom	0	0	0	0
Uruguay	0	0	0	0
Total	123	(271)	59	(129)
			182	(400)
			5	(11)

* No horsemeat was imported into the United States for the period 10-01-1999 to 09-20-2000.

** Processed Varied Combination (more than one species).

Table 5-6

Table 5-6 shows the reasons for rejecting meat and poultry imports during reinspection and the number of metric tons (pounds in thousands) and lots rejected for each reason during FY 2000.

Reasons for Product Rejection

Total Product Refused Entry	Metric Tons	Pounds in Thousands	Lots
Contamination	703	1,552	94
Processing Defects	809	1,786	79
Unsound Condition	170	375	27
Violative Net Weight	274	604	48
Pathological Defects	208	461	15
Transportation Damage	759	1,676	9,817
Labeling Defects	352	776	118
Missing Shipping Marks	344	759	642
Composition/Standard	144	319	15
APHIS Veterinary Service Requirements	3	8	1
Residues	0	1	3
Miscellaneous	161	356	67
Container Condition	125	277	20
Total Refused Entry	4,052	8,950	10,946

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